

Basement
Stacks

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 88

MARCH 4, 1933

Number 9

(Reproduction of a Dealer Promotional Ad)



Mrs. Consumer knows and shops by trademarks

"That is the sausage I want! I have had it before and it is always delicious. Yes, that appetizing, shapely one in VISKING. I'm glad it has the packer's name on it—so easy to identify and I know this packer has a reputation for quality."

Packers who are taking advantage of this desire of the consumer to be protected by trademark are building a place in the minds of the buying public worth thousands upon thousands of dollars. Why wait? Your sausage is as good, perhaps better than that of the packer who is already building a reputation through trademarked sausage. VISKINGS enhance your sausage and your trademark—also protect that delicious original flavor.

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MODERN! Cottage Butts in VISKINGS—a proven business "getter"

Reg. U. S.



Pat. Off.

THE VISKING CORPORATION
6733 WEST 65th STREET CHICAGO, ILLINOIS

Canadian Representatives: C. A. Pemberton & Co., 189 Church St., Toronto Ontario.—Representatives for Great Britain: John Crampton & Co., Ltd., 31 Princess St., Cornbrook, Manchester, S.W., England.—Representatives for France and Belgium: Fabre et Cie, 35 Rue de la Hale Coq., Aubervilliers, Seine, France.

"A Necessary Machine for Producing Quality Sausage!"

That is what sausage experts say in recommending the latest improved

"BUFFALO" Mixer

Here is the opinion of an experienced, successful sausage maker on the subject of mixing. He says:

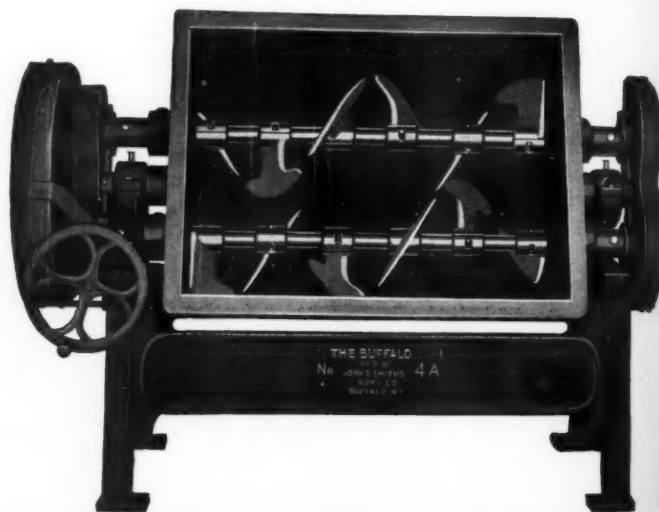
"Many sausage makers make the error of thinking that the cutting machine also takes the place of a mixer. This is a very mistaken idea.

"Cutting and mixing are two different and separate operations.

"In every sausage kitchen there must be a mixer. When the meat comes out of the cutter, it must go immediately through the mixer and be mixed thoroughly."

"BUFFALO" Mixers are made in 5 sizes. Center tilting hopper. Silent chain drive.

THE principle of thoroughly mixing sausage meat in a machine like the "BUFFALO" Mixer is established with the most successful manufacturers of **quality sausage**. They have found that this machine, with its scientifically arranged paddles, gives the proper **kneading action**, which insures a **tasty, uniformly seasoned product**.



JOHN E. SMITH'S SONS COMPANY, Buffalo, N.Y., U.S.A.

Manufacturers of "BUFFALO" Silent Cutters, Grinders, Mixers, Stuffers, Casing Pullers, Bacon Slicers and Fat Cutters

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TWO NEW GENERAL MOTORS TRUCKS

POWERED WITH THE IMPROVED

"TRUCK  BUILT"

"257" Valve-in-Head ENGINE

These two new members of the GMC line constitute the ideal combination of power, performance, and economy in their respective capacity ranges. And they complete the most comprehensive, balanced line of commercial vehicles ever developed.

Both T-33 and T-43 incorporate the latest improve-

ments in truck design. Both are powered by the truck-built 6-cylinder GMC "257" valve-in-head engine—developing the highest sustained torque per cubic inch displacement of any engine in its field. Consequently, both T-33 and T-43 can demonstrate measurably better performance than the average for their capacity ranges!

Get complete details from your nearest GMC representative today.

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Time Payments Available Through Our Own Y. M. A. C.

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General Motors Truck Company, Pontiac, Michigan

I would like complete information and new specifications on the truck model checked below. I understand that this request places me under no obligation whatever. ☐ T-33 ☐ T-43

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Strong
Sturdy
Efficient

Write for details

Some Users of the Combination Rump Bone Saw and Carcass Splitter

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David Davies Co., Columbus, Ohio Duffy & Brothers, Inc., Philadelphia, Penn.
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Emge & Sons, Ft. Branch, Ind. Evansville Packing Co., Evansville, Ind.
Frye & Co., Seattle, Wash. G. H. Hammond Co., Chicago, Ill. Hansen Pkg. Co., Butte, Mont. Edward Heins, Baltimore, Md. Interstate Packing Co., Winona, Minn.
Iowa Packing Co., Des Moines, Ia. The E. Kahn's Sons Co., Cincinnati, Ohio
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Armour del Uruguay, Frigorifico Artigas, S. A.
Companhia Frig. De Santos, Santos, Brazil
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Swift & Company, West Toronto, Can., and Winnipeg, Can.
Compania Swift Internacional, de La Plata, Argentine, S. A.
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332 S. Michigan Ave., Chicago, Ill.

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Carton Forming and Lining Machine Pays Big Dividends

Savings Soon

Repay Small Cost!

The small cost of the Peters, Jr. is repaid in 3 to 4 months with a small average daily production. The substantial savings effected will assure profitable operation of your packaging department. This efficient machine will save time, labor, maintenance and space and prove a profitable investment.



FORMS AND LINES CARTONS AUTOMATICALLY at the rate of 35 to 40 per minute with one operator. Readily adjustable to many sizes. Write for details!

PETERS MACHINERY CO.

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Special Delivery Baskets—No. 3



Top
26 1/2" x 13"
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24 1/2" x 11"
Height
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Folded and pressed from one piece 24-gauge galv. steel; top reinforced with 1/2-in. rod; two corrugations each side to strengthen and keep shape. Reinforced hand hole and special reinforced corners. Weighs 11 1/2 lbs. Price, 98c ea. f.o.b. Dubuque. In doz. or more lots name embossed free.

Not equipped with runners—will not replace Nos. 1 and 2 heavy-duty baskets.

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Easily removed from frozen bacon

It pays to square up your bacon for slicing—especially when you use the

Quick Strip

Bacon Mould. Circular on request.

J. W. HUBBARD CO.

Manufacturers of a complete line of packing house machinery and equipment

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IT'S KOSHER

This may not mean a great deal to the average Gentile, but it means an awful lot to a true Jew.

Knowing the Sinai Kosher organization as we do, this letter carries more weight because we know that Harry is not only conservative but sincere.

SINAI KOSHER SAUSAGE FACTORY
MEAT PRODUCTS
WONDER SAUSAGES

2301-2429 S. HALSTED STREET
 CHICAGO

January 27, 1933

The Cincinnati Butchers' Supply Corp.,
 1972-2008 Central Avenue,
 Cincinnati, Ohio.

Gentlemen:

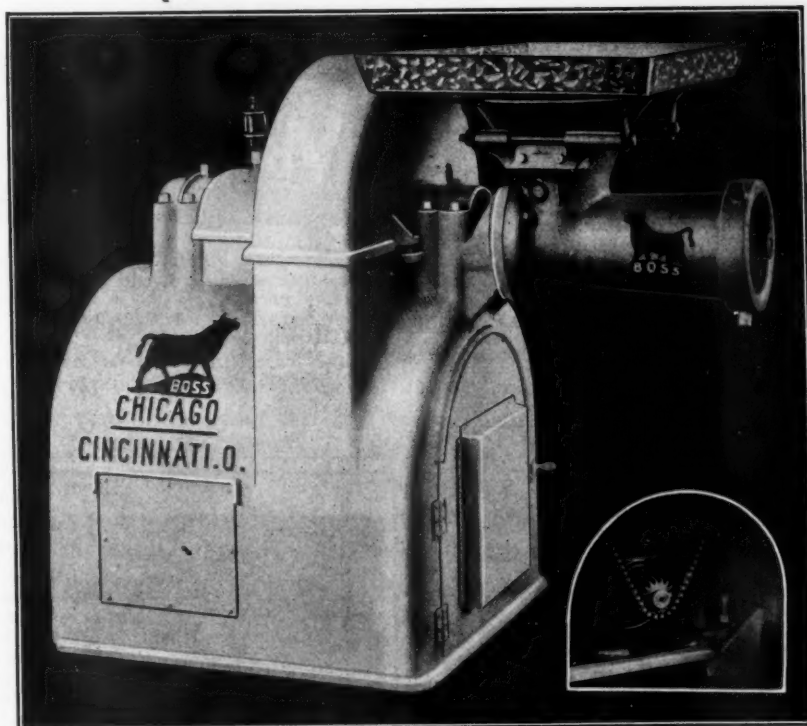
We recently installed one of your "BOSS" #61 Meat Grinders and wish to state that we are immensely pleased with the construction and performance of this machine.

We find that the superior construction of your cylinder gives us a greater capacity and also contributes greatly to the superiority of the finished product.

In addition to this we find that the machine is more accessible for changing the material and complete protection is afforded the motor by reason of the simple and unique method of mounting same.

It is our opinion, based on our experience with several makes of grinders, that the "BOSS" #61 represents the highest development in grinder construction and performance.

Yours very truly,
 SINAI KOSHER SAUSAGE FACTORY
Harry O. Schur
 Vice-President.



The Cincinnati Butchers' Supply Corporation

3907-11 S. Halsted St.,
 Chicago, Illinois

Mfr. "BOSS" Machines for Killing,
 Sausage Making, Rendering

1972-2008 Central Ave.,
 Cincinnati, Ohio



HAM SOAKING VATS


Strong, sturdy cast iron construction guarantees long life, perfect service

Standard one-piece construction makes this Ham Soaking Vat a superior installation. Practically indestructible—will deliver *perfect service* for many years. *Now in use* in many prominent packing plants! Very attractively priced.

This cast-iron vat is a superior type for soaking hams. It has the recommendations of many critical users and also the endorsements of many chief inspectors of the Department of Agriculture. Made in three standard sizes, 3 ft. $\frac{3}{4}$ in. deep, 6 to 8 ft. long, 3 ft. $1\frac{1}{2}$ in. to 4 ft. 2 in. wide. Complete details available. *Write today!*

We also manufacture sectional cast-iron vats of any required size. Quotations gladly furnished. *Write!*

R. E. JORDAN & CO., INC. 900 N. Caroline St. Baltimore, Md.



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IN THE MANUFACTURE
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5221 NATURAL BRIDGE AVE.
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**STEEL
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CURING TANKS, BELLY BOXES, AND ALL TYPES OF TRUCKS
AND STEEL EQUIPMENT FOR THE PACKING PLANT









"HALLOWELL"
PACKING PLANT
EQUIPMENT



Incorporates every up-to-date improvement; is perfectly sanitary and so sturdy and strong it will outwear other makes.

Furnished heavily galvanized or of Monel Metal, as preferred. Write for BULLETIN 449 covering our complete line of "HALLOWELL" Packing Plant Equipment.

**Fig. 1094—"Hallowell"
Tank Charging Truck**

**STANDARD
PRESSED STEEL CO.
Jenkintown, Pa.
Box 550**

PRACTICAL — ECONOMICAL — SCIENTIFIC

The most practical, economical and scientifically correct meat grinder knives and plates in existence are the O. K. Knives and the C. D. Plates. Proof of these facts is that all the large packers and most of the prominent sausagemakers in this and foreign countries have adopted the O. K. Knives and C. D. Plates as standard equipment in their plants.

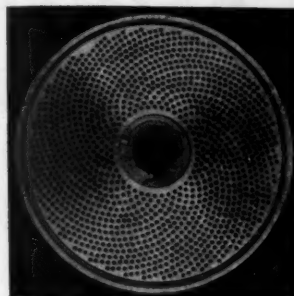


The O. K. Knife —showing one blade detached— can be changed in a minute. A knife for immediate use. A KNIFE for ALL MAKES and STYLES of Grinders in existence.

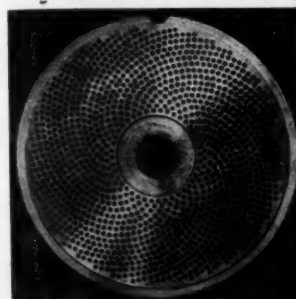
The C. D. Reversible angle hole plate and the O. K. Reversible angle hole plate are a tremendous achievement! They will outwear any two other plates. Write today for more particulars.

Send for our catalog and price list giving detailed information and constructive advice on how to take care of your meat grinder.

**The Specialty
Manufacturers Sales Co.**
2021 Grace Street, Chicago, Illinois



New C. D. Reversible Plate. Can be used on both sides.



O. K. Angle Hole Reversible Plate. Can be used on both sides.

GRIFFITH'S SAUSAGE SEASONINGS

the one seasoning that increased its sales last year!

Griffith's "Perfected Sausage Seasonings" are "emulsified oils and extracts" of the choicest peppers, nutmeg, marjoram, and sage. We have *five successful years* as a background. The great packers — the successful sausage makers use these styles of seasonings exclusively. If you still hang on to the old ground spice idea because of long habit — think it over. "Spicing" is what you want, a well-balanced "spicing" is what you need — there is sweetness in every pound of Griffith's "Perfected Seasonings." The cost is less than you expect. You can have a free sample, any flavor you choose. Ask for sample — High Color Pork, Braunschweiger, Smoked Frankfurter, and others.

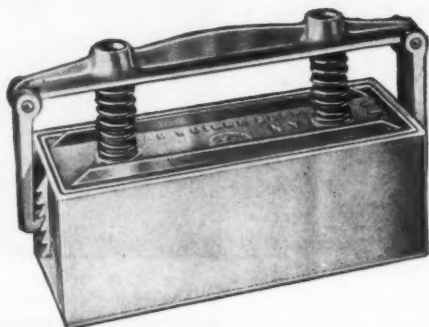
THE GRIFFITH LABORATORIES

1415 West 37th Street

Chicago, Illinois

Canadian Factory and Office: 532 Eastern Ave., Toronto

POPULAR!



Universally Used— Universally ACCLAIMED!

The ADELMANN Luxury Loaf Container has been a favorite in the industry for many years—because it produces fine quality meat loaves that look and sell better, because it is low in cost and high in efficiency.

Equipped with the famous ADELMANN yielding springs and self-sealing cover that allow loaves to expand while cooking in their own juice. Product is always solid, wonderfully flavored, appetizing, *sales building!*

Meat loaves produced with ADELMANN Luxury Loaf Containers offer real *opportunities for profits*. Your request will bring full particulars. *Write today!*

*Made by the Makers of
ADELMANN HAM BOILERS
"The Kind Your Ham Makers
Prefer"*

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

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European Representatives: R. W. Bollans & Co.,
6 Stanley St., Liverpool & 12 Bow Lane, London—
Australian and New Zealand Representatives: Gollin &
Co., Pty. Ltd., Offices in Principal Cities—Canadian
Representative: Gould, Shapley & Muir Co., Ltd.,
Brantford, Ont.

The Man Who Knows



The Man You Know

PERFECT FLAVOR

*—a necessity for
profitable volume!*

The most profitable asset any sausage-maker can have is a reputation for fine flavor and uniformly perfect product. That is why it's so foolhardy to endanger your reputation by using anything but the best seasonings—H. J. Mayer's Special Sausage Seasonings are the best—especially when you consider that the largest possible saving you can make when price buying is only 1/14c per pound of sausage—only \$00.000714! Write for details.

Beware of products bearing similar name—only H. J. Mayer makes the genuine H. J. Mayer products listed.

Makers of the genuine H. J. Mayer Special Frankfurter, Bologna, Pork Sausage (with and without sage), Brunschweiler Liver, Summer (Metzwurst), Chili Con Carne, Rouladen, Delicatessen and Wonder Pork Sausage Seasonings.

H.J. MAYER SPECIAL SAUSAGE SEASONING

H. J. MAYER & SONS CO.
6819-27 S. Ashland Ave., Chicago, Ill.
Canadian Office, Windsor, Ontario

Constant Research

Constant Research has enabled us to adapt our products to an ever widening range of users.

Two generations of specialized service to meat packers, sausage makers, and wholesale butchers since the middle of the 19th Century, The Adler Company has been steadily increasing its scope of service to the meat packing trade.

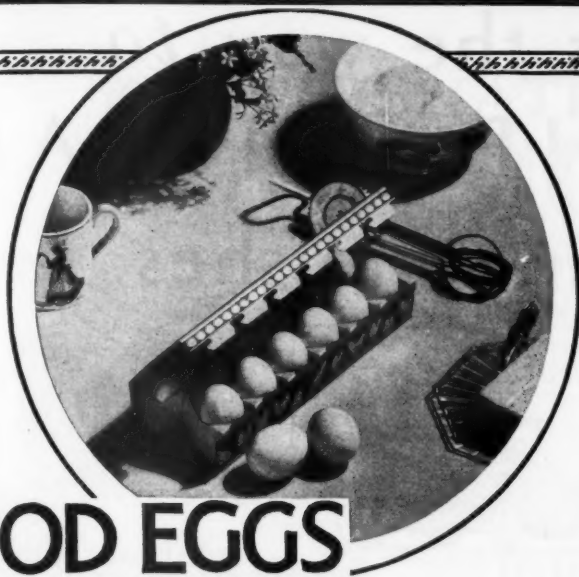
Fred C. Cahn, Inc., in its capacity as Selling Agents for The Adler Company, devotes its time and facilities to the establishment of sound merchandising policies and to the consummation of sales.

Fred C. Cahn
State 1637
222 West Adams St., Chicago, Ill.
Selling Agent

THE ADLER COMPANY

CINCINNATI

The World's Largest Knitters of Stockinette Fabrics



GOOD EGGS MUST LOOK GOOD

A WOMAN shopping for eggs buys on faith and the appearance of the egg package. She cannot candle the eggs—but she naturally concludes that eggs offered in a quality carton are good eggs.

That only good products are carefully protected and displayed is a truth she is long familiar with.

Make certain of your share of egg sales. Use Self Locking Cartons.

Samples gladly sent upon request.

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WEST CARROLLTON GENUINE VEGETABLE PARCHMENT

Modern food education demands, first, perfect sanitary protection—and today's buyer of meat products knows that Genuine Vegetable Parchment is still the accepted standard of wrapping material that best fills this requirement. In addition, its many practical advantages offer added incentive to first selection of the product whose quality is assured by long experience.

**THE WEST CARROLLTON
PARCHMENT COMPANY**
WEST CARROLLTON - OHIO
OUR 37th YEAR SERVING THE FOOD INDUSTRY

This is the way to SAVE THE SURFACE on Fine Finishes

Use LUSTRO SOAP on fine finishes. It is a pure neutral soap, harmless to the most delicate surfaces. LUSTRO SOAP is universally used because it *really cleans* fine finishes without the slightest damage.

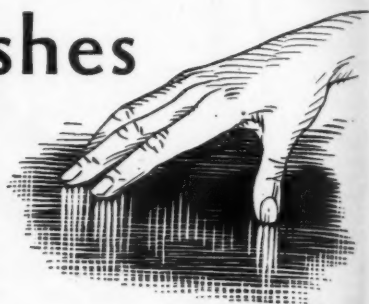
Trucks ~



Salesmens' Cars ~



Delicate Floorings



FINE FINISHES REQUIRE AN INVESTMENT—PROTECT IT

Remember that fine finishes cost money to produce. They are an investment worth protecting. Improper cleansing methods with harsh soaps will damage delicate surfaces quicker than the hard wear of everyday use. It will pay you to supply your washers and cleaners with LUSTRO SOAP which is guaranteed by the makers to be pure, harmless and efficient.

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LUSTRO SOAP

Vol. 88.

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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 88. No. 9

MARCH 4, 1933

Chicago and New York

Does the Packer Take His Hog Cutting Test Figures Seriously Enough?

Results of hog operations have an important influence on packers' profits or losses at the end of each year of his business.

If his hog operations have been profitable, it is likely he will make a satisfactory showing, unless his beef and lamb volume dominates in large measure the volume of business done in fresh and cured pork meats.

Through the period of low hog and product prices the disposition has been to move an increasing percentage of the hog carcass as fresh pork. Therefore hogs should cut out not only without loss, but with a profit, if the packer expects to show on the black side of his ledger at the end of the year.

What Must be Done

The old idea that hogs could be cut at a loss, and that the loss could be made up in processing, must be abandoned.

Packers must adjust their business so that each cut will not only carry its full cost, but will show a margin on the cutting floor.

If this can be done there is more prospect of a profit on the entire carcass, after the cuts have been subjected to the vagaries of a changing market, than can be hoped for if each cut starts on its way with the handicap of a higher cost than the going market.

Most packers keep a close check on their cut-out values, but they do not take these values as seriously as they should.

Either they are satisfied to believe that the loss will be made up on the processed portion of the carcass, or that the cutting "next week" or "next month" will make up the loss sustained "this week" or "this month."

Exploding a Wrong Idea.

The fallacy of the idea that loss may be made up in cured product can be dispelled readily if a packer will consult cured meat prices in comparison with those of fresh meats over a period of time.

It will show him that the only sure profit possible is in the product marketed fresh. It will show him that he has no hope of a fair margin on a speculative accumulation—certainly not until the trend in markets is steadily upward.

And it will show him that it is vital

that he know from day to day how his hogs are cutting. If they show a loss he will realize just how serious that loss can be to him.

Quick estimates can be made by means of the short form hog test. This does not take the place of the detailed actual long form test, which should be figured at regular intervals as a check against the short form test, figured in less detail.

Value of Cutting Test.

Following is the test on hogs bought at Chicago during the first four days of the current week, based on live hog costs and green product prices at Chicago as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, with fair average credits for edible and inedible offal, and representative costs as relating to Chicago operation.

180 to 220 lbs.					275 to 300 lbs.				
	Avg.	Per cent	Price.	Amount.		Per cent	Price.	Amount.	
Reg. hams	14/16	13.00	\$0.07	\$0.97	15/22	13.30	\$0.06%	\$0.90	
Picnics	5/7	5.00	.04%	.23	8/12	5.00	.03%	.19	
Boston butts		4.00	.05%	.23		4.00	.05%	.23	
Pork loins (blade in)	8/10	9.10	.07%	.08	12/16	8.20	.06%	.53	
Bellies	8/14	11.10	.06%	.74	14/18	2.60	.04%	.12	
Bellies					15/30	10.00	.08%	.31	
Fat backs					12/16	5.30	.02%	.15	
Plates and jowls		2.50	.02	.05		3.20	.02	.07	
Raw leaf		2.20	.22	.06		2.20	.22	.06	
P. S. lard, rend. wt.		14.60	3.23	.47		12.00	3.23	.39	
Spare ribs		1.50	.03	.05		1.50	.03	.05	
Regular trimmings		3.00	.02%	.06		2.70	.02%	.06	
Feet, tails, neckbones		2.00		.04		2.00		.04	
Total cutting yield		69.50%		\$3.58		72.00%		\$3.10	
Total cutting value (100 lbs. live wt. Chicago)									
TOTAL CUTTING VALUE (from above)				\$3.58	180 to 220 lbs.			\$3.10	
Edible and inedible killing offal value				.08				.08	
TOTAL GROSS VALUE				\$3.66	275 to 300 lbs.			\$3.18	
CHARGES									
Hogs cost alive, per 100 lbs. Add freight, bedding, etc., if any				\$3.60				\$3.36	
Buying, driving, labor, refrigeration, repairs and plant overhead				.39				.34	
Killing condemnations and death losses in transit (say 1 per cent of live cost)				.01				.01	
TOTAL OUTLAY per 100 lbs. alive				\$4.00				\$3.71	
Deduct TOTAL OUTLAY from TOTAL GROSS VALUE to get profit or loss per 100 lbs.									
Loss per cwt.				\$0.34				\$0.53	
Loss per hog				.78				1.52	

Explanation of method of figuring this test on next page.

Explanatory Notes on Hog Test

The advantage of the Short Form Test is that it permits a packer in a few minutes' time to determine how his hogs are breaking out at any time. It is not intended to displace the Long Form or detailed actual test, which should be gotten out regularly, or at least at frequent intervals to serve as a check on the Short Form.

It will be found that, with a little practice in "tuning up" with his regular test, a packer will be able to come very close to actual operations with the Short Form.

As a practical operating report it is invaluable.

Pricing.

Fresh Meat Products such as Pork Loins, Skinned Shoulders, Boston Butts, Trimmings, Neck Bones and Tails should be priced at the prevailing market, less the cost of packing and packages, and less the selling and delivery expense (including freight, if any) which each particular packer encounters in the selling of his product. These products are commonly sold in less than carlots, hence selling cost is a larger factor than in hams, picnics, etc., which move in carlots.

This will vary considerably, depending upon the type of service rendered, and care must be exercised that these expenses are not underestimated.

Green Hams, Picnics, Bellies should be priced at the bid price for carload lots, f.o.b. Chicago, less freight to Chicago (if a Western plant); brokerage and natural shrinkage occurring in the accumulating of green carlots; also less the cost of loading into cars and plant icing of the car.

The total of these charges (excepting freight) is from $\frac{3}{4}$ to $\frac{1}{2}$ c per pound; so that if the bid price on Green Hams, 14/16 average, f.o.b. Chicago, was 7c, the net value of the product at the time of cutting would be from $6\frac{1}{2}$ to 6% c.

The proper deduction should be determined by each packer by test.

Pricing Other Goods—As a rule there is no current green carload market price on Dry Salt Bellies, Fat Backs, Plates and Jowls. To arrive at the green value of these products, the freight to Chicago (if a Western plant), the curing expense, including shrinkage in cure, must be deducted from the current carload bid price on the CURED product, f.o.b. Chicago.

The curing expense, including shrinkage, will vary from 1 to $1\frac{1}{2}$ c per pound, depending upon the volume handled through the cellars.

Lard is priced at the current net carload bid price, less rendering expense, and less brokerage or selling expense, and freight to Chicago (if a Western plant). In case of Eastern plants add freight to f.o.b. Chicago price.

Summer and Fall Price.

While these are the general rules for pricing the daily cut-out value of hogs, it is unsafe to price on this basis during the late summer and early fall months on product going into cure, which would almost invariably come out of cure on lower markets.

At such periods the current market

must necessarily be discounted, otherwise heavy losses will inevitably be sustained when the product is ready for shipment.

Yield Percentages.

Yields shown on the test are AVERAGE yields.

During the spring and summer months, however, a liberal proportion of green or unfinished hogs is received by most packers. These hogs will yield probably two or three per cent less than well-finished hogs.

Each packer must take into consideration this decrease in yield when he sees that he is encountering it.

The same applies to early fall hogs, or hogs fed on new corn.

Edible Killing Offal.

This includes Heart, Liver, Stomach, Kidneys, Weasand Meat, Giblet Meat,

Tongue, Snouts, Cheek Meat, Brains and Ears.

The value of this product per cwt. of live hogs must be obtained periodically, by weighing the total production of these products in a day's kill, pricing them at the net market value, and then dividing by the live weight of hogs from which obtained.

This will give the proper credit per cwt. alive to go in the amount column.

This credit should be rechecked at least once every two weeks.

Inedible Killing Offal.

This caption includes Casings, Greases, Dry Tankage and Hair. The value of these products per cwt. is obtained by dividing the net value of the production over a given period by the live weight of the hogs from which they were produced. This credit should be rechecked at least once a month.

Hog Cost Per Cwt. Alive.

In case the hogs are bought in outside markets, freight, bedding and buying charges must be added. No penalty is to be added for shrinkage, however, because it is presumed that the live weight upon which the hogs were bought is used in figuring them.

Expenses.

This caption includes all operating costs incurred by the Hog Department, including buying, driving, direct and indirect labor incident to the hogs, and proper charges for refrigeration, power, repairs, and factory overhead.

Selling expenses and general administrative expenses are not included, since they constitute a deduction from the selling price.

It is of the utmost importance that these operating charges be closely watched and adjusted at the beginning of every period, so as to conform as closely as possible to actual performance, taking into consideration during each period the change in volume.

The most feasible plan is to determine as closely as possible, on the basis of past experience, the current cost per cwt., taking into consideration the estimated kill for the current period, rather than to apply the expense figures of the previous period to the present period, which may have a totally different volume.

JANUARY MEAT PRODUCTION.

All classes of livestock slaughtered under federal inspection during January, 1933, showed a heavier average weight than animals slaughtered in the same month a year earlier. The average dressed weight of cattle was 542.78 lbs., compared with 526.22 lbs. a year ago; of hogs 174.74 lbs., compared with 171.63 last January; calves 103.20 lbs., compared with 102.94 lbs.; and lambs 40.42 lbs., compared with 38.12 lbs. in January, 1932.

The January production of beef was 96.7 per cent of that of January a year ago; veal was 99.5 per cent of the production of last January; lamb and mutton 84.1 per cent, and pork, excluding killing fats, 95.2 per cent of the production of last January.

Shall We Shut the Door Against American Pork?

Halted at the Consumer Doorway



A law to fix hog prices would in effect shut the door against the consumption of American pork.

The United States Senate Committee on Agriculture has refused to recommend such a thing. But the proposal may still come up in Congress again.

One certain result of such a law would be a reduction in the amount of pork that could be sold.

If pork sales are thus reduced, the unlimited cash market for hogs now maintained by the packing industry will be destroyed. The packing industry will be able to buy only those hogs which can be sold at pork in a restricted market. All other hogs will be unsalable.

It may be argued that the proceeds of these taxes, after long delay, will go back to the farmer... if he satisfies the Government he is entitled to them.

But not all of them. The expenses to administer the law must be paid from the tax. Besides, it is not only possible the farmers' unsalable hogs will eat up more than the tax on those he sells... it is more than probable.

If you oppose confusion, red tape and the wiping out of cash hog markets—the certain results of such legislation—write your protest to your Congressman and the Senators from your State, stating your reason for your opposition.

If you would like to have more details, send for a pamphlet about this proposal, (known as the Domestic Allotment Plan), write Institute of American Meat Packers, 506 S. Wabash Ave., Chicago.

REDUCING PORK CONSUMPTION.

Above is the third in a series of advertisements appearing in nine livestock papers, informing hog producers of the real effect of domestic allotment or some other plan designed to artificially increase the price of hogs.

While the legislation as proposed in the Congress just ended passes out of existence with the close of that Congress, the political urge to "relieve" the farmer is so strong that some measure of artificial price increase for hogs as well as other farm products may be introduced into the special session of the new Congress. The advertisements are prepared and paid for by the Institute of American Meat Packers.

New Method of Truck Refrigeration Cools by Air Circulation

When solid carbon dioxide is used for truck body refrigeration, positive methods of controlling and regulating temperatures get best results.

Several methods for accomplishing these results have been developed, from the simple "ice fin" system, in which insulating plates are placed between radiating surfaces and the refrigerant, to more elaborate systems employing secondary refrigerants and temperature control instruments.

A recent method developed for using solid carbon dioxide in trucks depends entirely on air circulation for both cooling and temperature regulation. No secondary refrigerant is used.

This system employs a fan both to raise and lower temperatures, its operation being governed by a thermostat. Current for the operation of

compartment is blown under the chilling plate and from there back into the food compartment intermittently under the control of the thermostat. A separate blower is used to maintain circulation of air within the food compartment, thereby maintaining uniform temperature in this compartment.

Air from the bottom of the body is drawn down through a duct and blown along the ribs of the cold plate. The chilled air then is blown back into the body at the top through another duct so designed that the cold air is evenly distributed. As this cold air drops to the bottom of the body it absorbs heat from the load and the body walls and is again circulated over the cold plate.

Thermostat Is Brain of System.

When the temperature of the air in the body reaches the required low point the thermostat actuates the intermittent motor, which stops the intermittent blower so that the air is no longer passed through the chilling duct. The

The thermostat is adjustable for any desired temperature and also for any desired closeness of temperature down to less than one degree. It is the mechanical brain of the system.

Designed for use in truck service, it is vibration proof. This is accomplished by fastening the bi-metal helix at both ends but still permitting it to rotate by change in temperature. The rod that the helix actuates is set in a vertical position and dynamically balanced, swerving and swaying of the vehicle having no effect on the mechanism. The head of the thermostat, carrying the electrical contacts and temperature scale, is placed outside the body and is not exposed to conditions within the body.

The entire operation of the control and circulating systems is electrical, current being drawn from the truck's storage battery at 12 volts. The current drawn represents a very small additional load on a battery and fans continue functioning for about 48 hours on a fully charged battery, even though the truck engine does not charge the battery during this time.

This method of refrigeration was developed and is being marketed by Mack Trucks, Inc., Long Island City, N. Y.

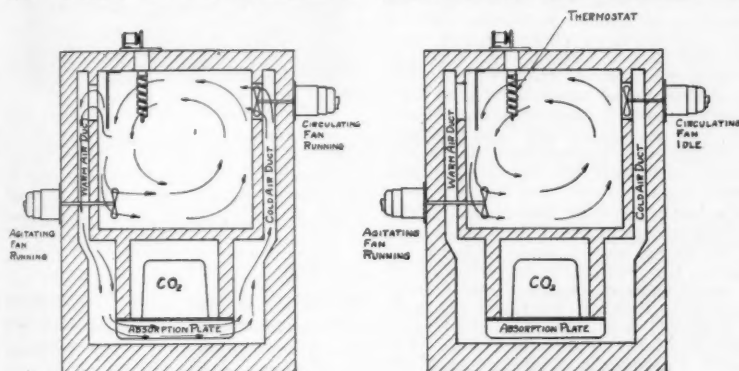


FIG. 1.

FIG. 2.

HOW TEMPERATURE CONTROLLED CO₂ SYSTEM WORKS.

At the left (Fig. 1) the temperature has increased and the circulating fan, shown near the top at the right, is running, drawing cold air over the cooled plates and discharging it into the refrigerated space. The agitator fan circulates the air within the compartment maintaining uniform temperatures throughout.

At the right (Fig. 2) the temperature in the refrigerated compartment has reached the desired low point and the thermostat has shut down the circulating fan. The agitator fan continued to operate to keep all parts of the refrigerated space uniformly cooled. When the temperature rises the thermostat will start the circulating fan and cold will again be discharged into the space.

this fan is taken from the truck battery. The accompanying cross-sketches show how the system operates.

The refrigerant, usually solid carbon dioxide, is placed in an insulated compartment located at the bottom of the truck body where it does not interfere with loading space. The refrigerant rests on a ribbed plate, chilling it.

Temperatures Govern Air Movement.

An adjacent compartment contains the control and electric blower equipment whereby warm air from the food

other blower meanwhile continues to agitate the air within the body.

When the body temperature rises to the designated point, since no cold air is being introduced, the thermostat again actuates the intermittent motor, and the air from the body is again passed through the chilling duct.

There is a slight variation in the temperature of the air in the body during the warming period, but it is a uniform variation of very short duration and causes only a minute change in the load temperature.

1932 MEAT SITUATION.

Per capita meat consumption in 1932 is estimated at 103.3 lbs., compared with 106.8 lbs. in 1931, 106.3 lbs. in 1930, 112.9 lbs. in 1929 and 116.3 lbs. in 1928.

This per capita consumption figure is affected by changes in population, as well as by variations in the numbers and weights of animals slaughtered. The chief contribution to the 1932 decline was made by cattle and calves, which were slaughtered in smaller supply than in the earlier years. Supplies in 1928 were the largest for any year in the 1928-1932 period.

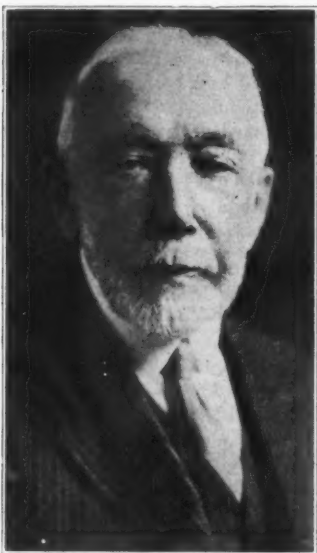
Federal-inspected slaughter furnishes the only exact measure of the number and weight of meat animals slaughtered during the year. In general this ranges from 65 to 75 per cent of total slaughter, depending upon the class of livestock involved. It is known that the number of meat animals slaughtered on farms and in retail establishments during 1932 was larger in nearly all parts of the country than in any other recent year.

Per capita consumption from federal-inspected slaughter alone totaled 98.8 lbs. of meat and lard, which was about 2 per cent smaller than in 1931. The weighted average retail price of meat in New York was 20 per cent lower than in 1931. According to the Bureau of Labor Statistics retail prices of meat were about 21 per cent lower in 1932 than in 1931 while cereal foods were 11 per cent lower and dairy products 16 per cent lower.

SWIFT LOSES VETERAN HEAD.

Laurence A. Carton, for forty years treasurer and director of Swift & Company, and who had been in business in Chicago for seventy years, died at his home, 4923 Greenwood avenue, Chicago, on February 24. Mr. Carton was especially well-known among bankers both here and abroad. Despite his years, and he was eighty-seven, he attended to his business regularly, having been at his office attending to his regular duties two days before his death.

Until the death of Gustavus F. Swift in 1903 Mr. Carton was his confidant and adviser, the two men outlining and following the financial policies that were an important factor in the building of the company from a capitaliza-



GRAND OLD MAN PASSES.

Laurence A. Carton, who handled the finances of Swift & Company for the past forty years, died at his home in Chicago on February 24 at the age of 87 years. Mr. Carton was ill only two days prior to his death and carried on his active duties up to that time. He was the confidant and adviser of Gustavus F. Swift, founder of Swift & Company, and after Mr. Swift's death continued in the same relationship to the sons who continued and developed the business.

tion of \$13,767,000 in 1896 to the present figure of \$150,000,000. The close relationship between the treasurer and head of the company extended to the sons of the founder of the business and, when they entered more actively into the direction of the fast growing company on the death of Mr. Swift, Mr. Carton continued as the financial adviser.

At an age when most men thought of retiring Mr. Carton continued to give full working days to the company, arriving at the office at his usual time and remaining throughout the day. He

frequently said that he found his recreation at his desk, although he was a firm believer in spending at least a part of every day out of doors. For many years, summer and winter, regardless of the weather, Mr. Carton rode a favorite horse about Chicago parks and bridle paths. He was known to hundreds of equestrians for his firm seat and the apparent delight that he derived from this exercise.

Mr. Carton was born on November 25, 1845, in County Dublin, Ireland. When he was six years of age he came with his parents to the United States, where the family settled as Illinois farmers. The boy received his education from his mother, and at the country school and the nearby high school. In 1864, at the age of 18, he came to Chicago to enter business.

After several clerkships Mr. Carton became associated with the private banking firm of Preston, Lunt & Kean, by whom he was employed at the time of the Chicago fire, and with whom he continued until he commenced business as a commercial paper broker under the name of L. A. Carton & Co. in 1882. This company did a successful commercial paper business for nearly twelve years. In 1894, through the influence of the late Gustavus F. Swift, Mr. Carton joined Swift & Company as its treasurer, shortly afterwards becoming a director of that company.

Mr. Carton was well known both as a student of finance in all its banking and commercial ramifications and as a practical man of affairs. His long experience in financial matters, covering the entire period since the Civil War, combined with a keen analytical mind, gave him a deep insight into business conditions and a prescience as to the course of events in the commercial world.

He is survived by two sons, Alfred T. Carton and Laurence R. Carton, and by his sister, Mrs. Belinda C. Boyle, of Ottawa, Ill. Funeral services were held at the Kenwood Church, 4600 Greenwood ave., Monday, February 27, 1933, at 2 p. m., with interment at Grace-land Cemetery. Pallbearers were William B. Traynor, W. W. Sherman, N. R. Clark, J. M. Chaplin, John E. Corby and John Holmes of Swift & Co., Harry McLerie of Swift International and H. C. Carr of Libby, McNeill & Libby.

FREDERICK FIGGE.

Frederick Figge, head of the well known pork packing and wholesale provision firm of Figge & Hutwelker, 627 West 40th st., New York, died at his home in Freeport, Long Island, on February 25, at the age of 82. He had never entirely recovered from a stroke suffered last summer. Mr. Figge founded the pork packing concern while a young man; later he became president of the Figge Real Estate Company and the Frederick Figge Company, developers of the western part of Hempstead and a considerable portion of Roosevelt, L. I. Surviving are a widow, the former Martha Albrecht; a daughter, and three sons, Alexander Figge, secretary and Edward, vice president, of Figge & Hutwelker, and Frederick, jr.

TRAYNOR SUCCEEDS CARTON.

Directors of Swift & Company announce that William B. Traynor, vice-president and director, has been elected treasurer of the company to succeed the late L. A. Carton.

Mr. Traynor entered the employ of Swift & Company in New York City in 1901. He advanced through various departments to the head of the general accounting department in Chicago, and in 1916 was appointed assistant to the



NEW SWIFT TREASURER.

William B. Traynor, vice-president and director of Swift & Company, has been elected treasurer, succeeding the late L. A. Carton. Mr. Traynor entered the Swift employ as a boy, and in the thirty-two years of his service has advanced through the various departments of the company to his present high position.

president. In this position he acquired a broad knowledge of the practical and executive departments of the business. He was elected a vice-president in 1928 and a director in 1932.

For many years Mr. Traynor has been intimately associated with the financial policies of the company. He is a student of economics and finance. It is a coincidence that he becomes treasurer of the company at the same age, 47, at which Mr. Carton came with the company.

CUFF SAYS BOTTOM IS HERE.

At the annual meeting of the Cuff Packing Co., held recently in Buffalo, N. Y., James J. Cuff was re-elected president. Other officers chosen were Ernest F. Keaselau, vice-president; Edward M. Uebelhoefer, treasurer; and Joseph P. Morgan, secretary. In his annual report to the stockholders president Cuff said that he felt the bottom had been reached in price declines of packinghouse products.

Watch "Wanted Page" for bargain.

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Boosting Sausage Sales by Means Of Quality 5c Frankfurt

It may not be too early for the packer or sausagemaker to begin to think about getting his share of the frankfurt business this season.

Warm weather is not too far away. Amusement parks, beaches, pools, concessions of all kinds and roadside stands soon will be doing business. And where people congregate out-of-doors the "red hot," with a slice of dill pickle and a dash of mustard, is the favorite food.

In many localities the frankfurt volume of the roadside stands and concessions is well worth going after. For three or four months it is a steady, profitable outlet for the packer or sausage maker who can get this business.

City distribution from lunch wagons and smaller vending vehicles also offers an extensive market and a longer season.

This year all these outlets are going to require a frankfurt that can be retailed in a bun for 5c. They will want a quality product—one so good it will bring repeat business.

Anticipating such a demand, how will the 5c "red-hot" work out, so far as profits for both packer, sausagemaker and retailer are concerned?

Conditions vary, of course, and many factors enter to influence costs. But taking a general situation and perhaps average costs the figures for a good quality product will be somewhat as follows:

MATERIALS.	
Beef	Lbs. 38.80
Pork	58.20
Moisture	3.00
Total	100.00
COST.	
38.8 lbs. beef @ 5c lb.	\$ 1.94
58.2 lbs. pork @ 4c lb.	2.33
Casings @ \$1.45 per hunk.	2.50
Labor, seasoning, plant expense, etc., @ 8c lb. of product.	3.00
Cost per 100 lbs. frankfurts.	\$ 9.77
MANUFACTURER'S PROFIT.	
100 lbs. frankfurts sold at 14c lb.	\$14.00
Cost	9.77
Gross Profit	\$ 4.23

Plant expense, selling and distribution costs will vary considerably, depending on the degree of efficiency with which operations are carried on, and the volume of products produced. However, the gross margin would seem sufficient to cover these miscellaneous expenses and leave a fair profit.

Figuring a frankfurt linked 11 to the

pound, the profits for the operator of a stand or wagon would work out about as follows:

PROFITS FOR PURVEYOR.	
Cost of 100 frankfurts @ 14c lb.	\$1.27
Cost of 100 buns.65
	\$1.92
INCOME.	
100 red hots @ 5c.	\$5.00
Cost	1.92
Gross Profit	\$3.08

What the shop or stand retailer's final profit would be would depend on the amount of rent he pays and his miscellaneous expenses. Here again the gross profit seems ample to leave a fair net profit.

There is much to be gained by producing and selling a quality product. And with profits ample this should be the policy adopted, it would seem.

A quality "redhot" will encourage consumption, not only of "red hots" vended in various ways, but also of frankfurts in the home.

MAKING PUBLIC MEAT MINDED.

In line with its policy to further institutional advertising through fresh meat demonstrations at home economic classes at the various schools the Carstens Packing Co., Tacoma, Wash., has stepped out to make further contacts with the public. Believing that the story of meat is of general interest, the company has prepared a demonstration which it is booking with clubs, civic organizations, etc.

The first of the lectures and demonstrations under the new schedule was carried out recently when W. H. Wells, president of the company, J. S. Heisey, sales manager, Harry T. Smith, advertising director, and the company's two expert meat cutters—Roy Hodgert and "Pat" Redlich—appeared in a program before the Tacoma Kiwanis Club.

Entertainment preceded the meat-cutting demonstration, during which president Wells demonstrated that his abilities are not confined to those which enable him to conduct a large meat business successfully. His two vocal solos were received with much enthusiasm. J. S. Heisey gave a short talk on meat plant operation, after which the meat cutters illustrated the various meat cuts, Mr. Hodgert explaining the operations as the cuts were made.

"The contacts made during this meeting should be very helpful to us," said sales manager J. S. Heisey, "many of those present commenting favorably on the entertainment and the educational features of the meeting. Since our



EVERYONE LIKES RED HOTS.

Red hots are the popular summer food. They are the standbys of roadside stands, park and beach concessions and those who cater to summer outdoor crowds. In many localities this business is of sufficient importance to justify packers making somewhat more than ordinary efforts to get to. Good merchandising starts in the plant. A quality frank economically produced will go a long way toward meeting competition and winning friends for the product.

Kiwanis appearance the company has received numerous requests from other organizations asking that a similar program be given before them.

"The good will and advertising created in this manner probably could not be secured in any other manner. Of course 'Carstens oven baked beans in all their oven browned goodness,' are features at all of the luncheons. There is no doubt in our minds of the value of these demonstrations as a means of making the public meat minded."

ATTACK SMALL ORDER PROBLEM.

Colgate-Palmolive-Peet Co. announces that its entire force of field salesmen will act as jobbers, truckers and salesmen. Operating a fleet of trucks that covers the entire country the company's salesmen, accompanied by window display men, now carry stocks of goods with them when they call on the retail trade and make immediate delivery of goods ordered.

The company feels that in this way it can best meet the changing merchandising demands brought about principally by smaller orders from retailers. During the past three years the proportion of goods ordered by retailers that was actually delivered by the jobbers had steadily declined.

Are your men posted on the abuses that cost money in handling live hogs? Have them read chapter 1 of "PORK PACKING," The National Provisioner's latest book.

NATIONAL LEATHER CO. REPORT.

Owing to the continued decline in the price of both raw and finished leathers during 1932 National Leather Company showed a loss of \$1,653,883.08 for the year. The decline which contributed so sharply to this loss was more pronounced during the first six months of the year, when raw materials declined 25 to 30 per cent and finished leather prices 32 per cent. This necessitated large revisions of inventory valuations which, coupled with curtailed operations, accounts for the year's loss.

Volume of business showed little decline from 1931, considering the year as a whole. During the last half of the year demand and sales improved by more than the seasonal amount, making possible operation with satisfactory volume and at low cost during that period.

All bank loans were liquidated during the year and bonded indebtedness of the sole leather subsidiary was reduced \$300,000. The ratio of current assets to current liabilities at the close of the year was 9.95 to 1. It is expected that inventory losses will not prove to be so much of a factor in 1933 and improvement is expected accordingly.

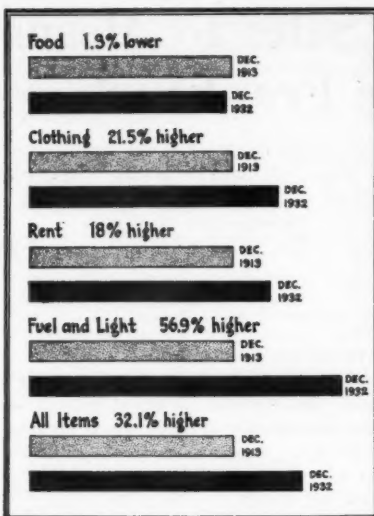
The consolidated income and surplus account for the year is as follows:

INCOME AND SURPLUS.	
Loss from operations, including inventory write-down, after charging selling and administrative and general expense and before charging depreciation and interest	\$ 1,217,157.87
Provision for depreciation	887,328.66
	\$ 1,004,487.53
Other income:	
Discount on bonds retired	\$61,179.66
Miscellaneous	43,753.86
	94,933.52
	\$ 1,500,554.01
Other charges:	
Interest—	
First mortgage bonds of subsidiary company, including amortization of debt discounts	\$44,555.86
Notes payable, etc.	34,770.35
	\$79,326.21
Loss on disposals of property	41,589.31
Miscellaneous	23,413.55
	144,329.07
Loss for year	\$ 1,653,883.08
Deficit, beginning of year	8,514,746.03
Deficit, December 30, 1932	\$10,168,629.11

Officers of the company are: president, Albert F. Hunt; vice-president, H. N. Goodspeed; treasurer, W. W. Sherman; and secretary and assistant treasurer, R. H. Benedict. The directors are Geo. H. Swift, Albert F. Hunt, W. W. Sherman and R. H. Benedict.

BORDEN FINANCIAL REPORT.

Borden Company reports a consolidated net profit of \$7,524,489 after all charges. This compares with a net income of \$16,088,829 in 1932. Current assets were \$50,400,298 and current liabilities \$10,673,356, or 4.72 to 1, as against a ratio of 3.91 to 1 a year earlier. Sales for 1932 totaled \$212,348,871 compared with \$284,586,877 for 1931, a dollar volume decrease of 25.4 and a sales tonnage decrease of 12 per cent.



FOOD PRICES ARE LOWEST.

Index prices showing how far out of line food prices are with prices of other necessities of life have been issued by the U. S. Bureau of Labor Statistics. Food price indexes in December, 1932, were 1.3 per cent lower than in 1913, but cost of living prices were 32.1 per cent higher than in 1913. The peak month in cost of living prices was June, 1920. Since that time cost of living has decreased 39.0 per cent.

While food prices are 1.3 per cent below 1913, clothing is 21.5 per cent higher, rent 18 per cent higher, fuel and light 56.9 per cent higher and all items 32.1 per cent higher.

In the year ended December, 1932, cost of living decreased 9.4 per cent but the cost of food decreased 13.6 per cent while clothing dropped only 10.3 per cent, rent 13.4 per cent and fuel and light 6.6 per cent.

In the three-year period, December, 1929, to December, 1932, cost of living decreased 22.9 per cent. In this period the decrease in food was 37.5 per cent while that in clothing was only 24.3 per cent, rent 22.3 per cent and fuel and light 12.2 per cent.

CHAIN STORE NOTES.

First National Stores reports a profit of \$1,002,363 for the quarter ended December 31, 1932. This compares with a profit of \$1,199,850 in the last quarter of 1931. For the nine months ended December 31 the net profit was \$3,248,194, against \$3,629,499 in the 1931 period. Current assets at the close of 1931 amounted to \$14,450,037 and current liabilities \$3,684,731, against assets of \$14,345,963 and liabilities of \$4,416,650 on December 26, 1931.

Fred Lazarus, jr., was elected a director of the Kroger Grocery and Baking Co. at the annual meeting of the company held in Cincinnati on March 1. All other directors were reelected, and at a subsequent meeting all of the officers were reelected.

First National Stores has called for redemption on April 1 its remaining first mortgage sinking fund 5 per cent bonds, about \$900,000 of which are outstanding.

CHAIN STORE SALES.

Sales of the Great Atlantic & Pacific Tea Co. for the four weeks ended January 30, 1933, were \$57,235,494, compared with \$68,966,450 in the same 1932 period, a decline of 17 per cent, although there was one more business day in the 1932 period. Tonnage sales were 6 per cent less. Estimated sales for the 48 weeks period ended January 28, without consideration of change in the number of stores during the year, totaled \$793,187,312 as compared with \$926,740,115 in the previous period, a decline of 14.4 per cent. Estimated tonnage sales at 4,872,244 were 4.2 per cent less than a year earlier.

Sales of the H. C. Bohack Co. for the four weeks ended February 25 totaled \$2,209,143 compared with a total of \$2,588,239 in the 1932 period. This is a dollar decline of 14.6 per cent but the decline in tonnage volume was only 2.5 per cent.

FINANCIAL NOTES.

Beechnut Packing Co. reports a consolidated net profit of \$1,652,234 for the year ended December 31, 1932. This compares with a profit of \$2,085,138 in 1931.

Chickasha Cotton Oil Co. reports a net profit of \$200,832 for the six months ended December 31, 1932, after taxes, interest, depreciation and other charges.

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain store and food manufacturers' listed stocks, March 1, 1933, or nearest previous date, with number of shares dealt in during week, and closing prices, on March 1, 1933, or nearest previous date:

	Sales, Week ended	High, Mar. 1.	Low, Mar. 1.	Close, Mar. 1.	Feb. 21.
Amel. Leather...	1,700	5	5	5	6 1/2
Do. Pfd.	1,700	5	5	5	6 1/2
Amer. H. & L.	500	2 1/2	2 1/2	2 1/2	2 1/2
Do. Pfd.	500	16	16	16	15 1/2
Amer. Stores...	2,200	30 1/2	30 1/2	30 1/2	30
Armour A.	5,000	1 1/2	1 1/2	1 1/2	1 1/2
Do. B.	10,300	3 1/2	3 1/2	3 1/2	3 1/2
Do. Ill. Pfd.	2,200	7 1/2	7 1/2	7 1/2	8
Do. Del. Pfd.	300	43 1/2	43 1/2	43 1/2	47
Barnett Leath.	300	46 1/2	46 1/2	46 1/2	46
Beechnut Pack.	300	46 1/2	46 1/2	46 1/2	46
Bohack, H. C.	85
Do. Pfd.	19
Brennan Pack.	19
Do. Pfd.	19
Chick C. Oil...	100	6	6	6	6 1/2
Childs	900	2 1/2	2	2 1/2	2 1/2
Cudahy Pack.	600	22 1/2	22 1/2	22 1/2	20 1/2
First Nat. Strs.	5,100	44 1/2	44 1/2	44 1/2	47 1/2
Gen. Foods	29,100	23 1/2	23 1/2	23 1/2	23 1/2
Gobel Co.	2,500	3 1/2	3	3 1/2	3 1/2
Gr. A&P Pfd.	80	121 1/2	121 1/2	121 1/2	120
Do. New	100	130	130	130	130
Hormel, G. A.	12
Hygrade Food.	100	3	3	3	3 1/2
Kroger G. & B.	17,000	15 1/2	14 1/2	15 1/2	16 1/2
Libby McNeill.	650	1 1/2	1 1/2	1 1/2	1 1/2
McMarr Stores.	8 1/2
Mayer, Oscar	8 1/2
Mickelberry Co.	200	3 1/2	3 1/2	3 1/2	3 1/2
M. & H. Pfd.	8
Morrell & Co.	25 1/2
Nat. Pfd. A.	1 1/2
Do. B.	3 1/2
Nat. Leather...	100	3 1/2	3 1/2	3 1/2	3 1/2
Nat. Tea	2,800	8 1/2	8 1/2	8 1/2	9
Proc. & Gamb.	17,300	20 1/2	20	20 1/2	20 1/2
Do. Pr. Pfd.	310	101 1/2	101	101	102 1/2
Rath Pack.	23 1/2
Safeway Strs.	5,600	32 1/2	32	32 1/2	32 1/2
Do. 8 1/2 Pfd.	220	83 1/2	81	83 1/2	70
Do. 7 1/2 Pfd.	420	81	81	81	80
Stahl Meyer	7 1/2
Swift & Co.	12,300	7 1/2	7 1/2	7 1/2	7 1/2
Do. Intl.	6,150	14 1/2	13 1/2	14 1/2	15 1/2
Truist Fork	10
U. S. Cold Stor.	23 1/2
U. S. Leather...	700	2 1/2	2 1/2	2 1/2	3 1/2
Do. A.	1,400	4 1/2	4 1/2	4 1/2	4 1/2
Do. Pr. Pfd.	200	30	30	30	30 1/2
Wesson Oil	1,000	7 1/2	7 1/2	7 1/2	7 1/2
Do. Pfd.	300	42	42	42	42
Wilson & Co.	1,200	1	1	1	1 1/2
Do. A.	1,000	4	4	4	4 1/2
Do. Pfd.	1,400	19 1/2	19 1/2	19 1/2	20 1/2

EDITORIAL

"Price Leader" Menaces Packer Brands

Many popular brands of meats suffer because of their use by price-cutting retailers as "leaders." These leaders frequently are offered at prices below cost, not only to the retailer using the leader, but below the cost to other retailers in the same territory.

Such a practice is followed to attract customers to a store with the assumption that they will buy other products, become familiar with the store and thus become regular customers. If it is not possible to make up the loss sustained on these leaders, then it is charged against advertising, and the packer whose brand is so used is left "holding the bag." Often his other customers feel that he has given the price-cutter some advantage making it possible for him to undersell them. As a result the packer loses customers, who buy other brands in the belief that they have been "double-crossed" and as a protest against what generally is believed to be a bad practice.

What can the packer do about such price cutters? He has the alternative of refusing to sell them more product. But frequently they are big buyers, and are willing to pay his price, regardless of what they charge on the re-sale. One wholesaler in discussing such a situation says: "There is only one answer for any manufacturer in a similar position—that is, refuse to sell the price-cutters. Get rid of that demoralizing influence which dictates terms and prices and takes its pay in special discounts. This is the manufacturer's only protection against the most demoralizing factor in business today." This is a policy some manufacturers already have adopted.

Manufacturers of branded grocery products have been suffering from the same bad practice, and they have now instituted a move to secure legislation protecting not only the ethical retailer but manufacturers and wholesalers as well. Paul S. Willis, president of the Associated Grocery Manufacturers of America, says that his association "has received numerous complaints against the alleged trade practices of advertising, offering and selling standard grocery products at or below their purchase cost, to promote the sale of other merchandise at a compensating profit and with the effect of unfairly embarrassing and injuring competing dealers."

The association condemns this distribution practice as uneconomic and unfair price competition, and recommends that each grocery manufacturer act to prevent this practice in the resale of his

products to the extent he can legally and practically do so. At the same time it recommends the passage of a law in each state prohibiting this practice. The latter recommendation is made in the belief that such legislation is in keeping with a sound public policy, because it would prevent a practice inconsistent with the principle of fair competition which the public is interested to preserve.

The draft of a model bill is suggested to all members of the association. This describes unfair price competition as advertising or offering for sale an article of merchandise at or below its purchase cost, which is done to promote the sale of other merchandise, and which is effective or has a dangerous tendency either to unduly lessen competition or to create a monopoly in any line or part of such commerce. Such competition is declared unlawful, and the person engaging in it is regarded as guilty of a misdemeanor and punishable. This model bill also provides for the person injured by unfair price competition by giving him the right to seek redress in the courts, to bring suit and also to be entitled to injunctive relief.

If such a law were passed in each of the states it would afford a protection to packers who have built up a reputation for their branded products over a period of years through standardization of both quality and service. And it is only product for which such a reputation has been developed that is so used. *The price cutter capitalizes on the good name of the brand and the packer producing it.* He never uses as leaders unbranded hams or bacon or picnics. Neither does he use anything but the best known brand of a given packer.

Next to legal measures *the packer has only one real protection* in the sale not only of his branded meats but of his fresh meats as well. *That is, one price to all, quantity differentials excepted.* When the trade in a certain territory knows that a packer has only one price for a specified meat cut, it will soon know that when a competitor offers meat below that price that he is doing so at his own expense. Then it becomes a matter of local control.

This one-price policy has many advantages, not the least of which is keeping out of difficulty when retailers indulge in what is now pretty well accepted, acknowledged and characterized as "unfair price competition."

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Practical Points for the Trade

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Color in Beef

A slaughterer in the Southwest believes that the color of his yearling beef is not right and asks the cause. He says:

Editor The National Provisioner:

We are killing most of our fresh beef at present. The animals are corn-fed yearlings that should be killing pretty and white, yet the meat is very red and of a flushed appearance. What could be the cause?

As the animals are yearlings, the meat should be a nice bright red color rather than pretty and white. The fat should be white but not the lean. The muscle tissue of yearling beef is lighter and brighter colored than beef from older animals and the fat is whiter.

Possibly aside from this bright color the beef is not right as to color. This may be due to poor bleeding of the animals or they may be excited prior to slaughter, both of which are believed by some packers to have an influence. It is customary to rest cattle for several hours before slaughter, giving them access to plenty of water.

There are what is known as "dark cutters." Sometimes these show up quite often among good cattle, and the cause of this has been sought for a long time, but so far without result. This color does not affect the flavor and quality of the meat, but it is likely to result in discrimination on the part of the buyer, who does not understand that such meat is just as good as the bright cutting kind.

In its specifications for yearling beef the U. S. Department of Agriculture points out that, because of varying degrees of maturity of beef animals, no exact age limit can be determined as to the time of transition from calf to beef. Vealers or calves, of course, cut a nice white color, but as soon as the animal is old enough to have beef characteristics the muscle tissue changes to a nice bright red color.

Some calves as young as four months of age show pronounced beef characteristics in the flesh while others at seven or eight months show practically no greater beef characteristics. Generally this change takes place at about six months of age. There is also a variation in maximum age of yearling beef animals when flesh characteristics of mature beef become distinct from those of yearling beef. This change usually takes place between twelve and sixteen months of age.

Describing yearling beef, the depart-

ment says: "The flesh of yearling beef animals as a class has a lighter red color than does that of mature beef animals. The fat is somewhat whiter, is thinner and does not cover the carcass to the same extent. For instance, carcasses of mature beef which grade prime are moderately well covered with fat over practically all exterior parts. Carcasses of the same grade in the yearling class are only partially covered and the fat is thinner. In most cases covering is lacking on the lower portions of the rounds and over the neck. Proportionately the same differences are found in all other grades of yearling beef and mature beef."

TRIMMING OFF THE PROFITS.

Do your men trim the profits off your pork loins? Read chapter 6 of "PORK PACKING," The National Provisioner's latest book.

Smoked Meat Tests

Do you know what your smoked meats cost you, wrapped and packed and ready to ship?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product? Do you figure in everything, including shrinkage, labor, operating costs, supplies, etc.?

In figuring smoked cost from cured do you divide price by yield, or multiply by shrink? One way is wrong and will cost you money.

The article which ran in THE NATIONAL PROVISIONER on "Short Form Smoked Meat Tests" has been reprinted and may be had by subscribers by sending in the attached coupon, together with a 5c stamp.

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Short Form Smoked Meat Tests." I am a subscriber to THE NATIONAL PROVISIONER.

Name

Street

City

Enclosed find 5-cent stamp.

Color of Liver Pudding

A sausage manufacturer who makes liver pudding in loaves asks how to keep these loaves from turning dark. He says:

Editor The National Provisioner:

Please advise us regarding keeping liver pudding white in color. Our pudding seems to turn dark before it should. We make it up in loaves.

This inquirer does not say how he handles his product nor does he state what kind of livers he uses. Pork livers should be used, and they may be soaked in cold water two hours then drained thoroughly before chopping.

Assuming that the product is handled right, one means of preventing discoloration as a result of exposure to the air is to dip the liver cheese loaves in sausage glaze. This gives them a stronger surface, improves their appearance and prevents discoloration.

This glaze is made of 2½ lbs. of commercial edible gelatine, to which is added 2 lbs. of sugar and 14 lbs. of boiling water. The loaves should be very cold when they are dipped in this gelatine mixture and the glaze should be held at a temperature of 130 to 140 degs. F. Dip the loaves quickly, replace on truck and roll them back into the chill room. After the glaze is well hardened the loaves are ready for wrapping and sale.

Air Pockets in Sausage

Air pockets are troubling an Eastern manufacturer of different kinds of sausage, who says:

Editor The National Provisioner:

We have been manufacturing smoked pork sausage for some time, and recently started making franks and bologna, but we have trouble with air pockets, although we stuff very carefully. How can we avoid these air pockets?

As this trouble is experienced on all kinds of sausage, it seems likely that there is a leaky valve in the stuffer. The inquirer states that the stuffing is very carefully done, and it is assumed this includes the packing of the meat in the stuffer to avoid air pockets.

Sometimes it is necessary to puncture the casings to let out air. However, this must be done with judgment, as too much puncturing may result in a shrivelled condition of the finished product.

A check on the stuffer will probably locate the cause of the trouble.

How about spacing hogs in the cooler? Have your men read chapter 4 of "PORK PACKING," The National Provisioner's latest book.

Fuller's Earth in Lard

Use of large quantities of fuller's earth in refining lard is not believed necessary, but a packer who has been having trouble getting good color in lard says:

Editor The National Provisioner:

We have complete standard equipment for manufacturing prime steam lard. In order to make the lard pure white we find it necessary to use 75 lbs. of fuller's earth to every 1,200 lbs. of lard. This proportion seems a little high. Can you tell us what is the average amount of fuller's earth used for this purpose? What do you think our difficulty may be?

The quantity of fuller's earth generally used in lard is about 1 to 1½ per cent and sometimes less. This is used successfully where the lard is quite dark and where considerable pickle and dry salt fats were used.

This inquirer does not say at what temperature he cooks his fat, and whether or not the tanks are well settled before the lard is drawn off. Also whether or not the cook tanks are clean and sweet before they are charged.

It would seem that not more than one-tenth as much fuller's earth should be required as this packer is using.

Dark Hog Middles

Trouble with dark hog middles is complained of by a packer who says:

Editor The National Provisioner:

We sell a lot of hog middles this time of year, but we have trouble because our trade claims that they are not white enough. As you know, there is a large percentage of middles that are dark. What I would like to know is, is there a way to clean them so they will be white?

In saving hog middles only the white part of the middle should be saved and the other part tanked. There is no way to whiten the dark part of the middle. This packer is being too saving with his middles, and therefore is not satisfying his trade.

In cleaning middles provision should be made for the water to reach all parts of the middle and give it a thorough washing. A good plan is to put the thin end of the middle on a water pipe which is as long as the middle itself, and which has plenty of holes all around. It should slope slightly backward so as to let the manure run out. The middles can be supported by a ridge running under the pipe. Two pipes can be worked by one man. The middle can then be turned on a smooth broom stick and the inside thoroughly washed with warm water.

The middles are chilled overnight in slightly pickled ice water. On the following morning they may be stripped by hand of their slime in luke warm water and salt, and are ready to pack.

BRINE TO DISINFECT CASINGS.

Disinfection of animal casings offered for importation into the United States on and after March 6, 1933, may be done either with hydrochloric acid or in a saturated brine solution. Permission for the use of brine is granted in Circular Letter No. 1764 of the U. S. Bureau of Animal Industry, dated February 24, 1933. Detailed instructions for the use of brine as given in this letter are as follows:

On and after March 6, 1933, foreign animal casings offered for importation into the United States upon disinfection, may either be disinfected with hydrochloric acid as at present, or if preferred may be submerged in a saturated brine solution at a temperature not less than 127° F. for at least 15 minutes. The time held as well as the temperature of such brine solution must be recorded on a one-hour dial of a recording thermometer and filed in the local bureau office for official inspection at any time.

In order that this required temperature may be more readily maintained, such casings must first be submerged in a brine solution at approximately 127° F. for about five minutes immediately before the 15-minute recorded submersion period begins. This may be done either in the testing vat or a preliminary vat. By following this procedure the temperature will not vary unduly and thus cause unsatisfactory results.

After removing the casings from the testing vat, it will be found advantageous to submerge them in another vat containing cold brine solution or cold water, in order to remove the extra heat from the casings as promptly as possible, but of course this is optional with the importer. In order to obtain the most satisfactory results, the hanks, rings, and similar units must be separated as much as possible without untying, but "dolls" will not be permitted to be disinfected by this heating method.

In order to keep the temperature of the brine in the testing vat of a uniform degree, it is necessary to agitate the solution occasionally by moving the casings. The tip of the recording thermometer should be located at a point which would be approximately at the bottom of the volume of casings being disinfected.

Handling Hides

Much money is undoubtedly lost by the packer through improper take-off and curing of hides and skins.

Complete directions for the proper handling of hides and skins have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by a 5-cent stamp:

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me copy of directions for take-off and curing of hides and skins.

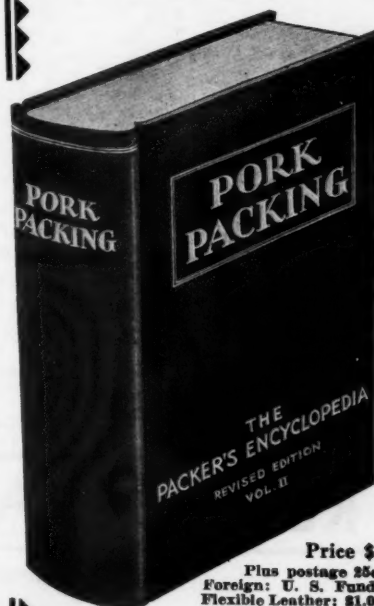
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City

ANSWERS ALL QUESTIONS

This book shows the pork packer how to operate to best advantage, how to make operations efficient, get highest possible yields from products. Discusses important factors in departmental operation—has many important figured tests for increasing profits!



Price \$6
Plus postage 25c.
Foreign: U. S. Funds
Flexible Leather: \$1.00
extra.

CHAPTER HEADINGS

- I—Hog Buying
- II—Hog Killing
- III—Handling Fancy Meats
- IV—Chilling and Refrigeration
- V—Pork Cutting
- VI—Pork Trimming
- VII—Hog Cutting Tests
- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Soaking and Smoking Meats
- XIII—Packing Fancy Meats
- XIV—Sausage and Cooked Meats
- XV—Rendering Inedible Products
- XVI—Labor and Cost Distribution
- XVII—Merchandising

You NEED this book for successful operation. Is a practical discussion of best pork packing methods, backed up by extensive test figures!

ORDER NOW!

Book Department

The National Provisioner
407 S. Dearborn St., Chicago

Are your questions answered here?

**MATHER
STOCK CAR COMPANY**
BUILDERS AND LESSORS OF
FREIGHT CARS
326 NORTH MICHIGAN AVENUE
CHICAGO, ILL.

Jan. 6th, 1933.

Wilson & Company,
41st & Ashland Ave.,
Chicago, Illinois.

Gentlemen:

It will probably interest you to know that during the past three years while using Haircraft insulation in our new type refrigerator car we have received a number of complimentary reports from our customers as to satisfactory performance and low ice consumption.

The cars referred to are beef cars, a large portion of which are assigned to service in southern territory where high temperatures prevail, and where cars not properly insulated cannot be used. The successful handling of fresh meat in cars in hot climates is something we are proud of and feel that Haircraft should be given due credit.

Very truly yours,
R. J. BEESON,
Mechanical Superintendent.

The above letter is a reproduction of an actual letter received from the Mather Stock Car Company, the original of which is in our files.

"Lower Ice Consumption with Haircraft," says Mather Stock Car Company

Low ice consumption and satisfactory performance have given the new type refrigerator car of the Mather Stock Car Company an enviable position in their field.

Insulated with Haircraft these cars are successfully handling fresh meats in cars in hot climates. Haircraft insulation is being used in all climates, under all conditions, successfully and economically. It is nature's own insulation adapted to your own needs. Hair, the basis of Haircraft, is moisture resisting, does not deteriorate, and, when applied in any refrigerator body it will outlast the body itself.

We have installed millions of feet of Haircraft, the experience we have gained in this field is at your disposal. Haircraft used as your insulation will give greater service, longer life and absolute protection at all times. We will gladly furnish samples, prices, and other information on request.



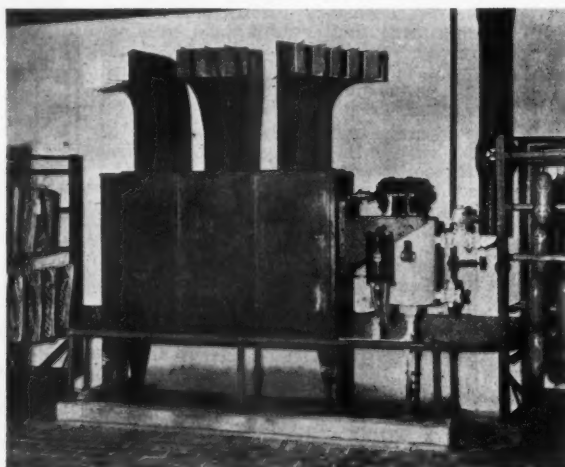
A DIVISION OF WILSON & CO.
STOCK YARDS STATION, CHICAGO

REFRIGERATION AT LOW COST

CLARAGE Unitherm Unit Coolers are the economical answer to practically any meat product refrigeration requirement.

The more important money-saving advantages of a Clarage installation are:

1. Closer control of temperature because of positive air circulation.
2. No moisture condensation on walls and ceiling of cooling room.
3. Very rapid cooling—saving time and operating cost.
4. Marked reduction in first cost—less equipment needed



—simple, inexpensive installation.

5. Large saving in cost of cold storage room construction—height of room reduced since no space needed for overhead bunkers.

6. Low maintenance, and 100% salvage value due to mobility of units.

Clarage Unitherm Coolers are built in both fin surface and brine spray types. Write for FREE Bulletin 77 which gives full details. **CLARAGE FAN COMPANY**, Kalamazoo, Michigan.

CLARAGE

UNITHERM UNIT COOLERS

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Refrigeration and Frozen Foods

REFRIGERATED STORAGE SPACE.

Cold storage space in meat packing plants decreased from 258,548,990 cu. ft. in 1921 to 251,599,061 cu. ft. in 1932, according to statistics prepared by the U. S. Department of Agriculture. Meat packing establishments doing a public cold storage business increased from 22 to 24 during this period, the refrigerated space in these plants increasing from 35,173,388 cu. ft. to 69,465,508 cu. ft.

A comparison of total refrigerated space in the United States in 1931 with that of the 1929 survey by the department, shows a net decrease in the number of concerns of 44, and a net increase in the amount of storage space of 12,248,409 cu. ft. Public cold storage gained 12 concerns and 8,892,379 cu. ft.; private plants lost 21 concerns but gained 6,089,855 cu. ft.; combined public and private houses made no change in numbers but lost 1,468,285 cu. ft. Meat packing warehouses decreased by 30 and lost 14,665,906 cu. ft., and packing plants doing some public cold storage business lost 5 concerns but gained space amounting to 13,400,366 cu. ft.

The increase in total refrigerated space in 1931, compared with 1921, was 197,864,350 cu. ft., or approximately 36½ per cent. The increase in public cold storage space in the United States in 1931, compared with 1921, was 131,536,360 cu. ft., or approximately 68 per cent.

WHAT IS REFRIGERATION?

Refrigeration in its broad sense may be defined as cooling. It is a process of removing heat from one substance, thus lowering its temperature, and transferring this heat to another substance. Coldness is only a relative term and when we say that substances are hot or cold, we are only comparing them with other substances.

Refrigeration may be produced in several ways, the most important of which are:

- 1—Cooling by evaporation of liquids.
- 2—Cooling by melting of solids.
- 3—Cooling by freezing mixtures.
- 4—Cooling by sublimation.
- 5—Direct cooling by evaporation of liquids.
- 6—Indirect cooling by gasses.
- 7—Indirect cooling by liquids.

The first four may be grouped under the heading of non-mechanical means, while the last three may be considered under the mechanical process.

1—Cooling by evaporation of liquids. In this process water usually is used. The substance to be cooled is placed in a porous earthen jar, which had previously been submerged in water so that its pores are saturated with moisture. The jar is then placed in a current of air. The evaporation of the moisture contained in the walls of the jar is sufficient to cool the air and substances contained within the jar.

2—Cooling by melting of solids is familiar to all. Here either artificial or natural ice may be used. In melting the ice heat is absorbed from the container in which the ice is placed and the temperature of the container is lowered.

3—Cooling by freezing mixtures. This method is also familiar to all. Here a mixture of salt and ice may be used to cool the contents of a container in much the same way as the melting of a solid. With this method, however, much lower temperatures may be obtained. An illustration of this method of cooling is the old method of freezing ice cream in a container surrounded by a mixture of salt and ice.

4—Cooling by sublimation. Sublimation is a changing from a solid to a vapor state without passing through the liquid state. An illustration of this is the use of solid carbon dioxide, which has a temperature of approximately minus 109° Fahr.

5—Direct cooling by evaporation of liquids. This process is used in practically all our modern refrigerating processes. Here a volatile liquid having a low boiling point and a high latent heat is used to absorb heat. Heat passing through coils containing the liquid refrigerant, evaporates the liquid, taking up an amount of heat equal to its latent heat of evaporation. The vapor thus formed is compressed and condensed at a higher pressure when it may be used over again. The modern compression or absorption systems for cold storage or ice making are very good examples of this process.

6—Indirect cooling by gases. In this system air is usually used. The air being cooled by some one of the above processes is circulated through rooms in which products to be cooled are placed, by means of a fan. The air becoming heated by the absorption of heat from the products to be cooled is withdrawn, cooled and recirculated. In some of our large cold storage buildings this method of cooling is extensively used. Here the air is cooled by passing it over either direct expansion or brine coils and forcing it through ducts to the room to be cooled.

7—Indirect cooling by liquids. In this process a liquid is cooled by direct expansion of a volatile liquid or other means. The cooled liquid is then circulated through proper coils placed in the room to be cooled by means of a circulating pump. Brines, either sodium or calcium chloride, are usually used in this process especially where low temperatures are desired—Ice and Refrigeration.

REFRIGERATION NOTES.

A quick freezing plant with a capacity of 6,000 lbs. daily has been placed in operation by the One Star Fish & Oyster Co., Corpus Christi, Tex.

A cold storage plant to cost about \$60,000 will be constructed in West Palm Beach, Fla., by a group of fish dealers.

Alterations and repairs totaling about \$28,000 or more will be made to the

storage plant of the Getz Poultry & Egg Co., Chicago, Ill.

Construction of a cold storage plant in the near future is being considered by E. V. Joly, Bayou Goula, La.

Plans are being considered for installing a cold storage department in the plant of the Montgomery Utilities Corp., Montgomery, Ala.

Tulsa Cold Storage Co., Tulsa, Okla., is erecting a cold storage building adjacent to its plant at Thirteenth and South Maybelle ave. The plant is planned primarily for handling and freezing eggs. Its capacity will be 40,000 dozen daily.

Weil Packing Co., Evansville, Ind., are making plans for the construction of a cold storage and refrigerating plant. It will be of concrete and brick construction, one story high.

An ice manufacturing plant to cost about \$25,000 is being planned by the Gilroy Ice & Cold Storage Co., Gilroy, Calif.

The Superior Ice Co., Dallas, Tex., soon will start construction work on an ice manufacturing plant to cost \$30,000.

A new loading dock has been constructed at the plant of the National Ice & Cold Storage Co., Santa Rosa, Calif.

A contract has been awarded to the Torrington Building Co. by Samuel H. Stevens to erect an ice manufacturing plant in Torrington, Conn. Cost of building and equipment is estimated at about \$85,000.

Plans for a plant to manufacture solid carbon dioxide and to be erected by the Witt Company in Estancia, N. M., are being made.

U. S. COLD STORAGE ACTIVE.

Net earnings of United States Cold Storage Co. for 1932 amounted to \$41,568 after all operating expenses, income taxes, bond interest and reserves. Gross income amounted to \$1,687,547 against \$1,974,031 the previous year. Total tonnage received amounted to 168,217,824 against 196,921,000 in 1931. During the year \$3,572,162 was lent on commodities in storage, compared with \$5,838,489 in 1931. Current assets of the company in 1932 totaled \$1,788,875 and current liabilities \$235,610. This compares with current assets of \$2,962,365 and current liabilities of \$874,211 in 1931.

FROZEN SALMON STEAKS.

An experimental shipment of prepared salmon steaks recently was dispatched from Vancouver, British Columbia, Canada, to Great Britain. It is planned to make shipment regularly if the first shipment is successful. The shipment amounted to approximately five tons. The salmon was prepared at the Victoria Cold Storage Plant at Ogden Point. Each steak was shipped in sanitary waxed paper, ready for display in the stores. The steaks were frozen at a Vancouver cold storage plant.

HAVE YOU INVESTIGATED HACKNEY'S RECENT ADVANCES IN *special liners?*



Many users of metal containers—barrels, drums, and cylindrical shapes—should be interested in our recent findings on the use of special liners.

We feel they are important. They are the result of more than two years' study. But how important or how far-reaching, we cannot say, as yet. New economies may be possible.

Special lacquered liners are one of the developments. But an individual study of present container methods and material to be handled, shipped or stored, is required.

To those interested, we suggest writing Pressed Steel Tank Company.

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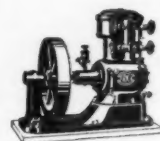
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A Page for Purchasing Departments

STOKER FOR SMALL BOILERS.

There are definite economies in the use of an automatic stoker on a small boiler. Labor is conserved, coal is fed as the load on the boiler requires, and there are fewer losses due to boiler cooling than when furnace doors are opened for hand firing.

A new underfeed, screw stoker for the small plant has been announced recently by the Link Belt Co., Chicago, Ill., pioneer manufacturers of coal and ash handling equipment. It is being made in a number of sizes for boiler capacities of 10 to 250 h.p.

This stoker, shown in the accompanying illustration, possesses a number of unique features designed to increase efficiency, reliability and long life.



SAVES FUEL IN SMALL PLANTS.

A number of unique features of design are incorporated in this Link-Belt underfeed, screw stoker, among which is a motor mounting which permits of direct connection to the forced draft fan. The stoker is made in sizes for 10 to 250 h.p. boilers. Rate of feed is regulated automatically to correspond with the boiler pressure.

Among these is the manner of mounting the motor, permitting direct connection to the forced draft fan. Its location at the front of the stoker makes for easy inspection and repairs.

The coal feed is regulated by a variable speed provided with a safety shearing pin for overload protection. The screw conveyor is of chrome steel, and all finished castings are of heavy grey iron. Automatic electric controls permit operating the stoker at pre-determined boiler pressures. The Link-Belt variable speed stoker transmission, of which this stoker is an outgrowth, has been manufactured by this company for some years.

STAINLESS STEEL PROBLEMS.

Earl C. Smith, chief metallurgical engineer of Republic Steel Corp., Youngstown, O., addressed a meeting of the American Society for Steel Treating at Muncie, Ind., on March 1 on "Alloy Steels from the Manufacturer's Viewpoint." Mr. Smith's talk was a correlation of the factors affecting the manufacture, treatment and applications of alloy steels of accepted and widely used analyses. Mr. Smith has attained prominence as an authority on alloy steels. He was selected to address the Iron & Steel Institute in 1932 on "Stainless Steel Production."

SAUSAGE MOLD IMPROVEMENT.

Packers and sausagemakers on the lookout for methods of reducing manufacturing and processing costs will be interested in a new improvement in the one-piece sausage molds manufactured by the United Steel and Wire Co., Inc., Battle Creek, Mich.

Formerly it has been the practice to close these molds with skewers. This took time and of course added just that much to the cost of the finished product. In the new mold a simple opening and closing device is provided as a permanent part of the mold. It holds the mold firmly and is operated in a fraction of the time it takes to close with a skewer. Another apparent advantage is that the closing device cannot be misplaced or lost as frequently happens with skewers.

DU PONT CLAIMS INFRINGEMENT.

Alleging infringement of moistureproof Cellophane patents, the Du Pont Cellophane Company has filed suit against the Sylvania Industrial Corporation in the United States District Court for the Eastern District of Virginia, at Richmond. The manufacturing plant of the defendant is located at Fredericksburg, Va. The bill of complaint alleges infringement of patents covering moistureproof material, moistureproof composition, apparatus for coating and method of coating, which include letters patent 1,737,187, 1,826,696, 1,826,697, 1,826,698, and 1,826,699, all of which relate to the manufacture of moistureproof Cellophane.

The allegations set forth that the Du Pont Cellophane Company has expended large sums of money in developing the inventions covered by the patents and in introducing to the public transparent moistureproof wrapping material and that the company is able to supply demand for the product. It is pointed out that the material has been of enormous value to the public through having vastly improved the method of packaging such products as cigars, cigarettes, crackers, candies, nuts, fruits and foodstuffs and articles of all description. This, it is asserted, has effected very large savings to the manufacturer of such articles and to the public, in the method of packaging, in the cost of the package, and in the preservation of the materials or articles wrapped in the moistureproof sheets.

It is further alleged that the defendant, knowing the plaintiff's rights in the matter, has been and still is making and selling transparent moistureproof sheets of wrapping material embodying the inventions claimed in the patents. It is also alleged that the Sylvania Industrial Corporation has continued to infringe the patents of the plaintiff, despite the fact that notice of the infringement had been given and it had been requested to cease.

Suit on the same patents was filed early in 1932 against the Sylvania Industrial Corporation of Delaware by the Du Pont Cellophane Company, Inc. Subsequently the Delaware corporation was dissolved and the defendant reincorporated in Virginia.

SUPER-FREEZER DOORS.

Operators of rooms and plants where zero and sub-zero temperatures are maintained will be interested in announcement by Jamison Cold Storage Door Company, Hagerstown, Md., of the issuance of bulletin 106, covering super-freezer doors. While this type of cold storage door is much better known and more universally used today, those not familiar with its advantages will find much of value in this bulletin.

In addition to a description of the door and its uses are the illustrations and descriptions of the No. 450 adjustable spring super-freezer door hinge and the No. 031 super-freezer door fastener, two Jamison inventions designed to give these heavy doors a new value from an operating standpoint.

From the introduction, which touches on the history of the super-freezer door (once known as the special freezer door for icy doorways), to the last page, illustrating suggestions for installing, this is a bulletin worth reading. Copies will be sent to those writing the Jamison Cold Storage Door Co., Hagerstown, Md., for bulletin 106.

BARREL FILLING METHODS.

An independent engineer recently was engaged by S. F. Bowser & Co., Fort Wayne, Ind., to make a study of the problem of barrel and can filling. After several months of research a digest of the information secured has been published in a book entitled "A Study of Barrel and Can Filling Problems." The chief purpose of this study was to enable manufacturers who package products in barrels or cans to compare obsolete or inefficient present methods with an economical and efficient modern method. The treatise indicates that the modern method suggested readily can be used to fill any size container, whether it is a standard barrel or can or a "fill-to-full" package. Copies of this book may be obtained by addressing the company.

WIRE STITCHED CONTAINERS.

Wire stitching and adhesive sealing equipment for use in assembling and sealing shipping containers, set-up boxes and in special wire stitching operations, manufactured by the Bliss-Latham Corporation and the Boston Wire Stitcher Co., are now being sold exclusively by the Dexter Folder Co., 28 West 23rd st., New York City, according to a late announcement. The company maintains branch offices at 528 S. Clark st., Chicago, Ill.; Lafayette building, 5th and Chestnut sts., Philadelphia, Pa.; 185 Summer st., Boston, Mass.; 1931 East 61st st., Cleveland, O.; 2083 Railway Exchange building, St. Louis, Mo.; 51 Clementine st., (H. W. Brintnall Co.), San Francisco, Calif.

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Provision and Lard Markets

WEEKLY REVIEW

Trade Moderate—Market Heavy—Operations Featureless—Hogs About Steady—Hog Run Moderate—Feeding Spread Favorable—Cash Trade Fair—Lenten Season at Hand.

Developments in the market for hog products the past week were more or less routine and much the same as for many weeks past. Trade was moderate and the undertone heavy. In fact, all present lard deliveries were down to the low level of the season and displaying little or no rallying power. Commission house trade was mixed, and packing house interests appeared to be on both sides.

There was a little liquidation and some hedge selling, but it took but moderate new buying and profit taking to check declines and make for a situation where prices covered narrow limits. As a whole the market appeared to be in the position of awaiting developments.

Cash trade in lard and meats was fair, though not large. Hog run was moderate, and live hog prices covered narrow limits, holding about steady. The feeding differential between hogs and corn continued favorable to the feeder, corn establishing new season's lows and selling at the lowest levels since 1897.

Stocks of lard and meats showed a tendency to enlarge. Lard stocks during February increased 8,694,000 lbs., totaling 20,133,000 lbs. on March 1 and comparing with 33,151,000 lbs. the same time last year. Stocks of meats during the month increased 5,538,000 lbs., totaling 111,694,000 lbs. and comparing with 146,585,000 lbs. on March 1 last year.

Hog Receipts Smaller.

Gains in meat stocks are considered significant in some quarters in view of the moderate hog run. This was a factor, in view of the banking conditions, which created fears of some interruption of trade in the immediate future.

Receipts of hogs at western packing points the past week were 438,000 head, against 462,000 head the previous week and 581,000 head a year ago. Receipts of hogs at Chicago last week were 125,800 head, smallest since the week ended November 26 last and 17 per cent below the average of the last six weeks. A year ago receipts for the week at Chicago were 163,122 head.

Average price of hogs at Chicago last week was 3.40c, a drop of 20c for the week. At the close of the week, average price was 3.35c, against 3.45c the previous week, 4.05c a year ago and 7c two years ago. Average weight of hogs received at Chicago last week was 235 lbs., a gain of 1 lb. over the 234 lbs. the previous week and a gain of 3 lbs. over the 232 lbs. the same week last year.

Official exports of lard for week ended February 18 were 11,401,000 lbs., against 17,978,000 lbs. last year. Exports from January 1 to February 18, apparently revised, were officially placed at 117,968,000 lbs., against 110,667,000 lbs. the same time a year ago. Of the week's exports, 2,386,000 lbs. went to Germany, 5,714,000 lbs. to the United Kingdom, 78,000 lbs. to the Netherlands, 1,423,000 lbs. to other European, 444,000 lbs. to Cuba and 1,356,000 lbs. to other countries.

Meat Exports Dull.

During the week, exports of hams and shoulders, including Wiltshires, were 386,000 lbs., against 704,000 lbs. last year; bacon, including Cumberlands, 110,000 lbs., against 921,000 lbs. a year ago; pickled pork, 231,000 lbs., against 137,000 lbs. last year.

The Lenten season may interfere with distribution of meat to some extent. However, as this is largely a seasonal affair and meats are already low priced, it may have been discounted in the market to some extent. However, considerable depends on the hog raisers' attitude in marketing hogs. With warmer weather approaching rapidly, packers may be inclined to back away from any material increase in selling pressure.

PORK—Market was steady, but demand was only moderate. Mess at New York was quoted at \$14.25 per barrel; family, \$14.50 per barrel; fat backs, \$10.00@12.50 per barrel.

LARD—Demand was fair but routine, and prices were about steady. At New York, prime western was quoted at 4.20@4.30c; middle western, 4.10@4.20c; city tierces, 4c; tubs, 4½c; refined continent, 4½c; South America, 4½c; Brazil kegs, 5½c; compound, car lots New York, 5½c; smaller lots, 6c.

At Chicago, regular lard in round lots was quoted at 5c over March; loose lard, 50c under March; leaf lard, 60c under March.

BEEF—Market was steady, but demand was moderate. Mess was nominal; packet, nominal; family, \$9.50@10.00 per barrel; extra India mess, nominal.

See page 30 for later markets.

JAN. MEAT CONSUMPTION.

Federally-inspected meats apparently available for consumption during January, 1933, with comparisons, as reported by the U. S. Bureau of Agricultural Economics:

	Consumption lbs.	Per capita lbs.
BEEF AND VEAL		
Jan., 1933	371,613,000	2.97
Jan., 1932	380,079,000	3.05
PORK		
Jan., 1933	673,702,000	5.39
Jan., 1932	653,596,000	5.26
LAMB AND MUTTON		
Jan., 1933	54,488,000	.44
Jan., 1932	64,276,000	.52
LARD		
Jan., 1933	124,525,000	.99
Jan., 1932	83,782,000	.67

MEAT AND LARD STOCKS.

Stocks of meat and lard at the seven principal markets of the country showed only slight increases on March 1 over February 1, and all stocks are sharply under those on hand a year ago.

Pickled meats showed a gain of only 10,000,000 lbs. during the month and are nearly 55,000,000 lbs. under stocks of a year ago. The greatest decline from a year ago is in regular hams, stocks of which are 13,000,000 lbs. lighter. Belly stocks gained less than 2,000,000 lbs. during February and are more than 10,000,000 lbs. under those of last year.

Dry salt meats showed a gain of only 4,000,000 lbs. during February and are nearly 20,000,000 lbs. lighter than a year ago. Lard stocks are 20,000,000 lbs. lighter.

These lighter stocks are in considerable part a reflection of the decline in hog slaughter but also to good consumptive demand during the period, in which large quantities of pork meats moved into consumptive channels in the green state. There appears to be little disposition on the part of packers to accumulate, keeping on hand only enough product to satisfy their trade demands for cured meats.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on February 28, 1933, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Feb. 28, 1933.	Jan. 31, 1933.	Feb. 29, 1932.
Total S. P. meats	179,777,504	169,085,052	233,242,233
Total D. S. meats	36,196,308	32,738,302	55,111,824
Total all meats	226,973,812	201,823,354	288,354,057
P. S. lard	18,836,817	11,867,786	29,867,676
Other lard	12,403,717	10,075,057	21,638,984
Total lard	31,240,534	21,942,843	51,526,670
S. P. regular hams	49,070,015	44,170,400	62,714,482
S. P. skinned hams	51,940,806	51,095,138	74,157,690
S. P. bellies	53,306,111	51,978,789	63,956,721
S. P. picnic	25,196,723	21,599,638	30,825,060
D. S. bellies	26,090,374	24,928,075	40,356,888
D. S. fat backs	9,244,872	6,743,952	13,327,717

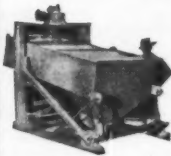
HOG RECEIPTS AT LOW MARK.

Hog receipts at the eleven principal markets during February totaled 1,716,000 head, the smallest in twenty-four years. For the two months, January and February, receipts at these markets totaled 3,923,000 head, the smallest for the period since 1910, when the total was 3,674,000 head. A year ago receipts totaled 5,410,000 head; in 1930, 5,732,000 head; in 1928, 7,056,000 head.

At Chicago receipts at 537,240 head were the smallest for February since 1893. Receipts in February a year ago totaled 724,152 head and in February, 1928, the total was 1,088,249 head. Top price for the month was \$4.15, with the average \$3.50. A year ago the top was \$4.35 and the average was \$3.90. In 1931 the top was \$8.15 and the average \$7.10. The average weight at Chicago, 234 lbs., compares with 232 lbs. in January, 228 lbs. in December, 233 lbs. in



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February a year ago, and 236 lbs. in February, 1931.

CANNED MEAT EXPORTS.

Exports of canned meat from the United States during December, 1932, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Canned beef	146,228	\$30,556
Canned pork	620,734	123,947
Canned sausage	66,065	13,793
Other canned meats	147,969	18,297
Meat extracts and bouillon cubes	5,214	9,836

United Kingdom and the Philippine Islands were the largest single purchasers of canned meats. Of the total reported, the United Kingdom took 117,829 lbs. of canned beef valued at \$24,144; 486,190 lbs. of canned pork valued at \$96,392; 2,715 lbs. of canned sausage valued at \$540; 79,147 lbs. of other canned meats valued at \$10,324 and 1,760 lbs. of meat extracts and cubes valued at \$3,252. The Philippines, second largest buyer, took 5,656 lbs. of canned beef valued at \$1,887; 68,803 lbs. of canned pork valued at \$13,130; 15,252 lbs. of canned sausage valued at \$3,266; and 51,122 lbs. of other canned meats valued at \$4,994; also 448 lbs. of extract and cubes valued at \$512.

In addition to the above Hawaii took 17,793 lbs. of canned beef, 30,181 lbs. of canned pork; 18,612 lbs. of canned sausage, 4,731 lbs. of other canned meat and 19 lbs. of extracts and cubes. Shipments to Porto Rico consisted of 26,580 lbs. of canned beef, 18,055 lbs. of canned pork, 120,996 lbs. of canned sausage, 2,633 lbs. of other canned meats and 79 lbs. of extracts and cubes.

GERMAN HOG MARKETINGS.

Hog marketings in the thirty-nine principal German markets during 1932 totaled 6,266,527 head compared with 7,085,254 head in 1931, 6,011,736 head in 1930 and 5,910,785 in the pre-war year 1913. Cattle marketings, also, were larger than in 1913 and sheep showed little change.

GERMAN HOGS AND LARD.

Hog receipts at the fourteen principal German markets for the week ended February 15, 1933, totaled 55,229 head compared with 55,270 head the previous week and 70,155 in the same week a year ago. The Berlin price of hogs for the week ended February 15 was \$7.46 compared with \$7.35 last week and \$7.92 a year ago. Prices of lard in tins at Hamburg were \$10.86 per cwt. for the week ended February 15, compared with \$8.62 the previous week and \$7.52 a year ago.

DECEMBER MEAT EXPORTS.

Meat exports from the United States during December, 1932, totaled 9,625,943 lbs. In addition 3,981,421 lbs. were shipped to insular possessions. This compares with 11,515,122 lbs. exported and 3,513,374 lbs. shipped to insular possessions in November.

Of the export in December, 196,009 lbs. valued at \$28,990 was fresh or frozen beef and veal; 601,169 lbs. valued at \$40,167 was pickled or cured beef and veal; 12,087 lbs. fresh pork carcasses, valued at \$694; 1,050,632 lbs. loins or other fresh cuts valued at

The New FRENCH COOKER

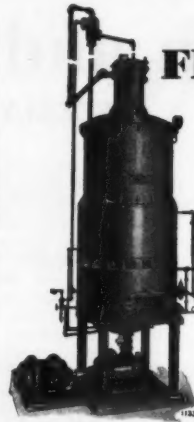
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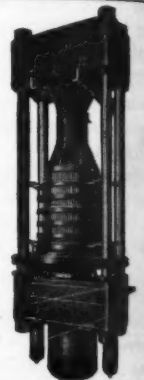
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\$83,582; 4,569,104 lbs. of cured hams and shoulders, valued at \$429,406; 1,733,761 lbs. of bacon valued at \$124,674; 44,077 lbs. of Cumberlands or Wiltshires valued at \$3,277; 1,168,445 lbs. of pickled or salted pork valued at \$66,147; and 250,659 lbs. of sausage, not canned, valued at \$38,167.

Shipments to insular possessions totaled 325,442 lbs. of fresh or frozen beef and veal, 1,657 lbs. of the pickled product, 16,723 lbs. of pork carcasses; 128,542 lbs. of fresh loins or other cuts; 1,492,384 lbs. of hams and shoulders cured; 132,374 lbs. bacon; 1,496,375 lbs. pickled or salted pork and 387,924 lbs. of sausage. Porto Rico was the largest buyer of cured pork products.

In addition to the above there was exported 51,266 lbs. of pickled horse meat valued at \$3,600 and 162,119 lbs. of salted or smoked horse meat valued at \$10,626.

EXPORT PORK LIVER RATES.

Salted pork livers for export will take the same freight rate in Central Freight Association territory as that applicable on packinghouse products for export from North Atlantic seaboard ports. This change will make the export rail rate from Chicago 45c per cwt. as compared with a former rate of 78c per cwt., with corresponding adjustments for other points affected.

PORK TRIMMING VALUES.

Is your pork trimming foreman familiar with values? Perhaps he ought to read "PORK PACKING," The National Provisioner's latest book.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—Tallow market in the East displayed very little change the past week. Moderate local trading was reported in extra at New York at 2c f.o.b., or unchanged from the previous week. Demands did not appear active, but sellers were not pressing offerings. There were unconfirmed rumors at times of trading at slightly better levels. However, there was little or nothing in the market or in surrounding conditions to induce consumers to pay up for supplies.

Some export interest was in the market, but this business failed to have much effect. Bids of 2.35c for fancy tallow delivered on boat were heard of but none was offered. As a result, routine conditions prevailed, and the market appeared to be marking time.

At New York, special loose was quoted at 1½¢@2c; extra loose, 2c f.o.b.; edible, 3¼¢ f.o.b.

At Chicago, trading in tallow continued quiet, with some interest reported for April delivery at a slight discount under the last trading levels. Producers, however, were showing little interest. A fair scattered movement for nearby delivery was talked of. At Chicago, edible quoted at 3c; fancy, 2½¢@3c; prime packer, 2¼¢; No. 1, 2¼¢; No. 2, at 2c.

At the London auction this week, 734 casks were offered and 242 sold at unchanged prices. Mutton was quoted at 25¢@26s; beef, 20s 6d@24s; mixed 19s@20s 6d. At Liverpool, Argentine beef tallow, February-March shipment, was unchanged for the week at 20s 6d, while Australian good mixed at Liverpool, February-March shipment, was unchanged at 20s 3d.

STEARINE—Trade was quiet in the East, and the market was about steady. Oleo at New York was quoted at 3¼¢, the last sales price. At Chicago, the market was rather slow and barely steady. Oleo was quoted at 3¼¢.

OLEO OIL—There was little feature to the market. Operations have been hand-to-mouth, and prices have been steady. At New York, extra was quoted at 5¢@5½¢; prime, 4½¢@4¾¢; lower grades, 4c. At Chicago, trade was moderate. Extra was quoted at 5c.

See page 30 for later markets.

LARD OIL—Demand was on a hand-to-mouth scale, and prices were about steady. Prime at New York was quoted at 8c; extra winter, 6¼¢; extra, 6c; No. 2, 5¼¢.

NEATSFOT OIL—While demand was rather slow, pressure of supplies was light, and the market ruled steady. Pure at New York was quoted at 9½¢; extra, 6½¢; No. 1, 6¼¢; cold test, 12¼¢.

GREASES—There was no particular activity in the grease markets in the East the past week, but the tone appeared a little steadier than of late.

Several tanks of good house grease were traded at New York at 1¼¢ f.o.b., and there appeared to be a little routine movement elsewhere through the list. The larger soapers were not actively after supplies, but on the other hand, pressure from producers appeared more moderate, giving the market a steadier tone. Lack of improvement in tallow or in outside condition served to make for some hesitancy on the part of the consumers.

At New York, yellow and house were quoted at 1¼¢ f.o.b.; A white, 2½¢@2¾¢; B white, 1½¢@2c; choice for export, 2½¢.

At Chicago, a fair movement in nearby greases was talked of, but trade generally was quiet. Consumers appeared interested in some April delivery, but producers were showing very little interest at the moment. At Chicago, brown was quoted at 1¼¢; yellow, 1¼¢@1½¢; B white, 2c; A white, 2½¢; choice white, all hog, 2¼¢.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Mar. 1, 1933.

Several lots of ground dried blood were sold @ \$1.70 per unit f.o.b. New York and additional quantities are offered at this same price. South American is offered for March shipment \$1.80 per unit c.i.f. U. S. ports.

Unground tankage has been selling at about \$1.45 & 10c f.o.b. New York. Stocks are light and demand is limited.

Trading in general in packinghouse by-products is being done on a very limited scale.

GERMAN MEAT AND FAT TRADE.

Continued decline marked the import of meats and fats into Germany during 1932. Imports of meats, fatbacks and sausages fell off about 6 per cent while imports of casings declined about 5 per cent. Importation of animal fats, particularly lard and tallow, were larger than they have been in many years, due to the low prices at which they have been sold in Germany, the relative lower slaughter of hogs and the threatened limitation of these imports by quota restrictions or increased duties. Imports of fatbacks and meats in 1932 totaled only 58,695 metric tons compared with 112,008 metric tons in 1930 and 130,048 in 1929. Lard imports, on the other hand, totaled 107,711 metric tons in 1932 compared with 83,214 in 1931 and 80,368 in 1930. Tallow imports totaled 24,353 metric tons, the largest of any of the previous four years, while casings imported totaled 41,313 metric tons, the smallest of the period.

GERMANY FAVORS ARGENTINA.

Penalty duties on Argentine tallow and casings imported into Germany were removed by a government decree retroactively effective February 9, 1933. These duties were imposed by a decree dated December 20, 1932.

By-Products Markets

Blood.

Chicago, Mar. 2, 1933.

Demand continues good at \$1.50 per unit.

Unit Ammonia.
Ground and unground.....@1.50

Digester Feed Tankage Materials.

Feeding tankage, 12 per cent, can be moved at \$1.50@1.65 & 10c. Sellers asking \$1.65@1.75 & 10c.

Unit Ammonia.
Unground, 10 to 12% ammonia...\$1.50@1.65 & 10c
Unground, 8 to 10% ammonia...@1.75 & 10c
Liquid stick@.50

Dry Rendered Tankage.

Market is firm at 37½¢@40c. Offerings are light.

Hard pressed and exp. unground per unit protein\$37½¢ @.40
Soft prod. pork, ac. grease & quality, ton@15.00
Soft prod. beef, ac. grease & quality, ton@15.00

Packinghouse Feeds.

Feeds are somewhat firmer. Prices unchanged.

Per ton.
Digester tankage, meat meal\$22.50@27.50
Meat and bone scraps, 50%27.50@32.50
Steam bone meal, special feeding per ton@27.00
Raw bone meal for feeding.....21.00@24.00

Fertilizer Materials.

Trading continues quiet. Material testing 10 to 12 per cent ammonia offered at \$1.00@1.10 & 10c.

High grd. ground, 10@12% am..\$1.00@1.10 & 10c
Low grd., and ungr., 6-8% am..1.00@1.10 & 10c
Bone tankage, ungrd., low gd., per ton12.00@13.00
Hoof meal@.90

Bone Meals (Fertilizer Grades).

Offerings light. Inquiries scarce.

Steam, ground, 3 & 50.....\$16.00@17.00
Steam, unground, 3 & 50@15.00

Gelatine and Glue Stocks.

Trading continues very light. Prices largely nominal.

Per ton.
Kip stock\$10.00@12.00
Calf stock12.00@15.00
Sinews, pizzles@10.00
Horn pizzles16.00@17.00
Cattle jaws, skulls and knuckles..16.00@18.00
Hide trimmings (new style)4.00@6.00
Hide trimmings (old style)6.00@8.00
Pig skin scraps and trim., per lb..@2¼¢

Horns, Bones and Hoofs.

Offerings of packer bones limited. Buyers not numerous.

Per ton.
Horns, according to grade\$50.00@150.00
Mfg. shin bones65.00@110.00
Cattle hoofs@10.00
Junk bones@12.00
(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

Market showing little activity. Prices nominal.

Summer coil and field dried¼¢ @ ¼¢
Winter coil dried¼¢ @ 1c
Processed, black winter, per lb..¼¢ @ 4c
Processed, grey, winter, per lb..¼¢ @ 2¼¢
Cattle, switches, each*.....¼¢ @ 1c

*According to count.

LARD AND GREASE EXPORTS.

Exports of lard from New York City Feb. 1, 1933, to Feb. 28, 1933, totaled 25,577,071 lbs.; tallow, 190,100 lbs.; greases, 46,000 lbs.; stearine, 576,400 lbs.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Mar. 2, 1933. — Cotton oil futures are about 15 points lower. Crude is down to approximately 2 3/5c lb. for Valley, 2 1/2c lb. for Texas. There has been little trading on account of low prices, poor demand and numerous bank moratoriums. Bleachable is barely steady at 3 1/2c lb. loose New Orleans. Buyers are awaiting February consumption report, which likely will prove light and disappointing.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Mar. 2, 1933.—Crude cottonseed oil, 2 1/2 @ 2 3/4c lb.; forty-one per cent protein cottonseed meal, nominal; loose cottonseed hulls, \$2.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Mar. 2, 1933.—Prime cottonseed oil, 2 2/5c lb.; forty-three per cent meal, \$10.00; hulls, \$3.00.

MARGARINE MATERIALS USED.

Oleomargarine produced and materials used in manufacture during Jan., 1933, with comparisons:

Ingredients of	Jan., 1933.	Jan., 1932.
Uncolored Margarine:	lbs.	lbs.
Butter	242	3,138
Cocconut oil	13,357,454	12,651,090
Corn oil	1,297	4,913
Cottonseed oil	1,442,092	1,315,132
Derivative of glycerine	30,857	20,703
Lecithin	44	765
Milk	4,972,208	4,984,188
Neutral lard	715,225	885,111
Oleo oil	926,476	971,932
Oleo stearine	256,499	302,354
Oleo stock	21,875	32,292
Palm oil	16,649	11,313
Peanut oil	262,737	300,072
Salt	1,153,974	1,319,381
Soda (benzoate of)	8,534	7,263
Soya bean oil	629
Total	23,165,868	22,700,276
Ingredients of Colored Margarine:		
Butter	120
Cocconut oil	76,860	117,710
Color	137	443
Corn oil	17
Cottonseed oil	24,981	47,568
Derivative of glycerine	19	12
Lecithin	3
Milk	96,449	121,338
Mustard oil	170
Neutral lard	19,603	41,402
Oleo oil	34,611	96,317
Oleo stearine	1,965	4,333
Oleo stock	565	4,347
Palm oil	8,500	12,108
Peanut oil	2,808	5,326
Salt	16,618	32,765
Soda (benzoate of)	11	28
Total	253,264	483,870
Grand total	23,419,132	23,244,146

JAN. MARGARINE TAXED.

Margarine production and margarine on which tax was paid during January, 1933, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons:

	Jan., 1933.	Jan., 1932.
Uncolored	lbs.	lbs.
Uncolored	20,810,940	19,983,453
Colored	211,001	404,562
Total	21,022,541	20,388,015
Uncolored margarine withdrawn, tax paid, lbs.	20,852,156
Colored margarine, withdrawn, tax paid, lbs.	45,488

HULL OIL MARKETS.

Hull, England, Mar. 1, 1933.—(By Cable.)—Refined cottonseed oil, 21s 3d; Egyptian crude cottonseed oil, 18s 6d.

COTTONSEED PRODUCTS FREIGHTS.

Oil constitutes an average of 54 per cent of the total value of all products derived from cottonseed, and cottonseed cake and meal constitute about 33 per cent of the total. Stocks of all of these commodities are high. On January 1, 1933, stocks of cottonseed oil were 150 per cent of the five-year-average on that date. Early adjustment of freight rates would aid in the reduction of stocks of cake and meal, it is believed, as it would facilitate the movement of these products into the Western cattle country.

HURTS GERMAN OIL INDUSTRY.

Compulsory admixture of butter and margarine in Germany in lieu of other animals fats, a step taken in the interest of German farmers, is said to have resulted in a sudden shrinkage in sales. Large vegetable oil plants situated at Harburg and Wilhelmsburg have made telegraphic protest to the government, as for the present the vegetable oil milling industry is reported to be badly disconcerted. The mills have had to dismiss part of their employees, where previously they worked to practical capacity.

MAYONNAISE INSTITUTE.

Final steps in the progress for establishing and setting up the Mayonnaise Institute were taken at a recent meeting of the Mayonnaise Manufacturers' Association at the Edgewater Beach Hotel, Chicago. As a result the Institute is now beginning to function under the direction of W. F. L. Tuttle, who also is executive vice president of the association. Headquarters of the Institute are being established at 114 East 32nd st., New York City.

Work of the Institute will embrace all forms of dissemination of information and cooperation, from home economics, through agricultural extension schools, bakers, etc. One of the first steps being taken is the creation of a seal for denoting the quality of the product for the protection of the trade and the public.

LEVER BROS. IN EDIBLE FIELD.

The new edible fat products plant of the Lever Brothers Co., Edgewater, N. J., is now in production on edible oils and on the new Lever shortening product Covo. The new factory, located on deep water on the Hudson River opposite 125 st., New York City, is reported to be the world's largest modern shortening plant. This marks the first venture of the Lever interests in the edible field in the United States.

The plant consists of two main units, one containing refining equipment and power plant and the other housing the finishing departments, laboratories, offices and shipping departments. There is a separate building for hydrogen making equipment and a large tank colony. The equipment is said to embody the most advanced engineering ideas on edible oil refining, hydrogenation and shortening manufacture. Stainless steel piping is used throughout. Extensive control and research laboratories are maintained to check all stages of refining and manufacturing.

COTTONSEED OIL—Store oil demand was quiet, and prices were barely steady with futures. Southeast and Valley crude, 2 1/2c sales and bid; Texas, 2 3/4c sales and bid.

Market transactions at New York:

Friday, February 24, 1933.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				355 a	Bid
Mar.	21	365	362	362 a	363
April				365 a	380
May				374 a	379
June				375 a	385
July				388 a	391
Aug.				394 a	388
Sept.	9	403	403	377 a	401
Oct.				397 a	407

Sales, including switches, 38 contracts. Southeast crude, 100 under March nom.

Saturday, February 25, 1933.

	Spot	Mar.	April	May	June	July	Aug.	Sept.	Oct.
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Sales, including switches, 6 contracts. Southeast crude, 100 under March sales and bid.

Monday, February 27, 1933.

	Spot	Mar.	April	May	June	July	Aug.	Sept.	Oct.
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Sales, including switches, 10 contracts. Southeast crude, 112 under May sales and bid.

Tuesday, February 28, 1933.

	Spot	Mar.	April	May	June	July	Aug.	Sept.	Oct.
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Sales, including switches, 10 contracts. Southeast crude, 110 under May sales and bid.

Wednesday, March 1, 1933.

	Spot	Mar.	April	May	June	July	Aug.	Sept.	Oct.
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Sales, including switches, 16 contracts. Southeast crude, 108 under May sales and bid.

Thursday, March 2, 1933.

	Spot	Mar.	April	May	June	July	Aug.	Sept.	Oct.
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See page 30 for later markets.

Vegetable Oil Markets

WEEKLY REVIEW

Trade Moderate—Undertone Heavy—
Some New Lows Established—Cash
Trade Routine—Crude Easier—Lard
Heavy—Acreage Uncertain.

During the past week the cotton oil future market again experienced a moderate volume of trade and moved over narrow price ranges. Undertone was heavy, and some new season's lows were established, particularly in the March position. Selling pressure was not very heavy, but outside conditions served to unsettle the market somewhat. There was little or no change for the better within the oil situation itself. This made for more or less professional bearishness. Banking news adversely affected all speculative markets for a time, but during the last few days this appeared to have lost its influence.

Cash trade continued routine in oil and lard. Crude markets were $\frac{1}{2}$ c lower than the previous week, with indications of a little more disposition on the part of mills to sell. Lack of improvement in the tone of the western lard market was a fundamental factor in that the competition between lard and compound continued to favor lard distribution at the expense of oil.

Considerable uncertainty existed as to the new crop acreage. While the Smith Bill, designed to bring about a 30 per cent cut in area, passed both houses, reports of an unconfined nature were current that President Hoover was opposed to this legislation. Some feared a pocket veto. As far as cotton oil is concerned, the bill was considered of vital importance owing to the large oil stocks, the certainty of a large carry-over at the end of the season, and little prospect of any material reduction in the burdensome supplies.

Small February Consumption.

Reports from some important areas of the Belt indicated prospects for an increase in the acreage, regardless of the final fate of the Smith Bill. This was more or less aggravating as it tended to indicate that some of the

growers were not even inclined to help themselves as far as prices are concerned.

Indications were that February consumption of oil would run moderately behind the same time last year. However, thus far few cared to venture a guess. Cash demand has been moderate again the past week and more or less routine, and without improvement in the banking situation, as well as the unemployment condition, few saw little prospect of any material enlargement in demand in the near future. The impression prevailed that the banking situation would serve to curtail business for a time.

In the Southeast and Valley, trading has been somewhat more active in crude oil than of late, with business passing in those sections from day to day at $2\frac{1}{2}$ c, with that figure bid. In Texas, business was passing at $2\frac{1}{2}$ c, with that level persistently bid.

Lard Competition Severe.

Lard stocks at Chicago increased 8,694,000 lbs. during February, to a total of 20,133,000 lbs., compared with 33,151,000 lbs. the same time a year ago. Hog run the past week was moderate, but hog prices were barely steady. Corn went into new low ground for the season and made for a continuance of the favorable feeding differential between corn and live hogs.

A few tenders have appeared on March oil contracts, but they were taken care of by the same interest that put them out. There was further switching from March to the later deliveries, with the discount showing a tendency to widen slightly on the nearby position. The impression prevailed that the spot month was pretty well evened up.

The weather in the South is attracting more attention. Temperatures in the Belt were low recently, but it was pointed out that the average temperatures of every state in the Cotton Belt was higher than normal during January. This was regarded as somewhat important, particularly insofar as the weevil was concerned. The weather is also important as far as preparation for the new crop is concerned, and the per-

sistent wetness of late has not been satisfactory.

COCOANUT OIL—Buyers and sellers continued apart in this market, but the undertone was easier. Prices were off $\frac{1}{2}$ c from the recent levels. At New York, tanks were quoted at $2\frac{1}{2}$ c; bulk oil, $2\frac{1}{2}$ c. At the Pacific Coast, tanks were quoted at $2\frac{1}{2}$ c nominal, but buyers' ideas appeared to be below that level. Lack of particular improvement in other directions operated against the market.

CORN OIL—Last business was reported at 3c f.o.b. mills. Prices were still quoted at that level, but demand was slow. Buyers ideas are reported somewhat easier.

SOYA BEAN OIL—With trade inactive there was little change in this quarter. Resale oil at New York quoted at $3\frac{1}{4}$ c; tanks, f.o.b. western mills, 3c asked.

PALM OIL—Consumer interest continues at low ebb in this market, but offerings were limited and firmly held. Prices were slightly steadier in spots. At New York, spot Nigre was quoted at $2\frac{1}{2}$ c; shipment Nigre, $2\frac{1}{2}$ c; spot Lagos, nominal; $12\frac{1}{2}$ per cent acid bulk, 2.60c; 20 per cent softs, 2.40c.

PALM KERNEL OIL—Inactivity was the feature in this market, making for purely nominal conditions. Prices at New York were quoted at about 3c.

OLIVE OIL—A moderate consumer interest was noted, with offerings steadily held. Trade on the whole was quiet. At New York, spot foots were quoted $4\frac{1}{2}$ @5c; shipment foots, $4\frac{1}{2}$ @4 $\frac{1}{2}$ c.

RUBBERSEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—With buyers and sellers apart, the market was dull and barely steady. Tanks were quoted at $3\frac{1}{2}$ c f.o.b. mills.

WHALE OIL PRODUCTION.

The most recent figures from Norway on whale oil place production to December 23, 1932, at 630,400 barrels, according to the U. S. Department of Commerce.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products rallied sharply the latter part of the week on commission house buying covering, lifting of hedges against export business, strength in outside markets and renewed inflation talk. It is reported that exporters paid the same price for lard at the Gulf as at New York. Germany is reported to have taken some lard notwithstanding duty. Hogs strong; top, \$3.90 at Chicago.

Cottonseed Oil.

Cotton oil was quiet and firmer with allied markets and securities, but outside support was limited. Cash trade moderate; crude, steady. Southeast and Valley, 2½c, sales and bid; Texas, 2½c sales and bid.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Mar. \$3.56@3.60; Apr., \$3.64@3.80; May, \$3.75@3.82; June, \$3.78@3.88; July, \$3.87@3.92; Aug., \$3.92@3.99; Sept., \$4.00@4.05; Oct., \$4.00@4.10.

Tallow.

Tallow, extra 2c f.o.b.

Stearine.

Stearine, 3½c nominal.

Friday's Lard Markets.

New York, March 3, 1933. — Lard, prime western, \$4.35@4.45; middle western, \$4.25@4.35; city, 4½@4¼c; refined Continent, 4½@4¼c; South America, 4½@5c; Brazil kegs, 5½@5¼c; compound, 5½c.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business February 28, 1933, as reported by the Chicago Board of Trade, were as follows:

	Feb. 28, 1933.	Jan. 31, 1933.	Feb. 20, 1932.
All kinds of bbl. pork, brls. ...	14,924	13,040	23,477
P. S. lard, made since Oct. 1 '32, lbs.	13,015,315	7,497,902	19,783,411
Other kinds of lard, lbs.	7,118,512	3,942,390	13,308,411
D. S. Cl. bellies, made since Oct. 1 '32, lbs.	10,450,555	9,732,805	14,840,371
D. S. Cl. bellies, made previous to Oct. 1 '32, lbs.	2,000	11,356	62,000
D. S. rib bellies, made since Oct. 1 '32, lbs.	1,389,173	802,587	2,212,855
Ex. S. h. Cl. sides, made since Oct. 1 '32, lbs.	2,000	2,100	18,900
D. S. Sh. fat backs, lbs.	2,974,481	2,106,780	3,594,911
D. S. shldrs., lbs.	3,700		221,808
S. P. hams, lbs.	25,192,138	22,971,515	36,588,800
S. P. sknd. hams, lbs.	24,744,547	25,558,667	31,222,036
S. P. bellies, lbs.	27,420,058	26,763,953	28,415,215
S. P. California or picnic, S. P. Boston shldrs., lbs.	13,686,958	11,956,835	17,685,117
S. P. shldrs., lbs.	106,600	92,500	131,280
Other cut meats, lbs.	5,766,151	6,157,084	11,592,255
Total cut meats, lbs.	111,694,361	106,156,181	146,585,698

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, March 2, 1933.—Hams in fair demand; lard in very good demand but picnics are weak. General market steady and firm.

Friday's prices were as follows: Hams, American cut, 54s; hams, long cut, 66s; Liverpool shoulders, square, none; picnics, none; short backs, none; bellies, clear, 43s; Canadian, none; Cumberland, none; Wiltshires, none; spot lard, 37s 3d.

LIVERPOOL PROVISION STOCKS.

On hand March 1, 1933, with comparisons, estimated by Liverpool Trade Association:

	Mar. 1, 1933.	Feb. 1, 1933.	Mar. 1, 1932.
Bacon, lbs.	708,400	773,248	1,720,880
Hams, lbs.	1,362,480	1,456,896	812,500
Shoulders, lbs.		1,120	31,920
Butter, cwt.	7,633	7,886	
Cheese, cwt.	14,341	16,981	
Lard, steam, tierces	688	136	2,850
Lard, refined, tons	1,198	1,414	3,427

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to March 2, 1933, show exports from that country were as follows: To the United Kingdom, 46,427 quarters; to the Continent 7,771. Exports the previous week were: To England, 110,224 quarters; to Continent, 9,611.

Watch the Markets!

It's just as important to know the market when prices are low as when they are high.

It is vital to know the market when prices are fluctuating up or down.

The time seems near when market fluctuations upward can be looked for. In such times it is easy to buy or sell a car of product anywhere from ¼c to 1c under the market.

A car sold at ¼c under the market costs the seller \$37.50; at ½c under he loses \$75.00; at ¾c under he loses \$112.50; at 1c under he loses \$150.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market price on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at ¼c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

CATTLE AND SHEEP MARKETING.

Cattle receipts at Chicago during February were small, while sheep receipts showed an increase over February a year ago and since 1914 there have been only two Februarys larger. Cattle totaled 132,791 head against 162,264 a year ago. Cattle receipts were the smallest for February since 1915. Sheep receipts at 335,372 head compare with 322,096 last February.

The top price of cattle for the month was \$7.25 with an average of \$4.85. Top on beef steers was \$7.25 and the average \$4.85 while fat cows and heifers averaged \$3.90. Top on lambs was \$6.25 with the average \$5.65.

The average weight of cattle was 1,011 lbs., compared with 1,008 lbs. in January and 998 lbs. in December and 1,005 lbs. in February a year ago. The average weight of sheep was 88 lbs., compared with 87 lbs. in January, 84 lbs. in February, one, two and three years ago.

BRITISH BACON MARKETS.

Arrivals of Continental bacon in the United Kingdom during the week ended February 15, 1933, totaled 70,380 bales compared with 75,116 bales the previous week and 90,487 bales the same week of 1932. Prices of first quality product at Liverpool for the week ended February 15, with comparisons are reported as follows:

	Feb. 15, 1933.	Feb. 8, 1933.	Feb. 17, 1932.
American green bellies.....	\$ 6.78	\$ 6.80	\$ 8.21
Danish green sides.....	9.11	8.90	8.86
Canadian green sides.....	7.37	7.35
American short cut green hams.....	8.52	8.67	10.36
American refined lard.....	5.98	6.04	7.01

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended February 25, 1933, as reported to THE NATIONAL PROVISIONER:

	Week ended Feb. 25, 1933.	Prev. week.	Cor. week, 1932.
Chicago	112,732	161,954	158,282
Kansas City, Kan.	39,645	57,684	69,147
Omaha	39,046	43,672	75,039
St. Louis & East St. Louis	55,206	64,989	64,590
Sioux City	29,769	29,197	32,927
St. Paul	36,632	51,485	56,669
St. Joseph	18,885	19,921	29,611
New York & J. C.	44,609	52,308	32,964
Total	376,705	479,688	522,950

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended February 25, 1933, were 3,497,000 lbs.; previous week, 3,917,000 lbs.; same week last year, 3,333,000 lbs.; from January 1 to February 25 this year, 33,762,000 lbs.; same period a year ago, 30,746,000 lbs.

Shipments of hides from Chicago for the week ended February 25, 1933, were 2,917,000 lbs.; previous week, 5,641,000 lbs.; same week last year, 3,968,000 lbs.; from January 1 to February 25 this year, 35,645,000 lbs.; same period a year ago, 39,383,000 lbs.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Feb. 25, 1933:

Week ending	New York.	Boston.	Phila.
Feb. 25, 1933.....	6,800	75	7,500
Feb. 18, 1933.....	4,355		30
Feb. 11, 1933.....	4,691	1,000	20
Feb. 4, 1933.....	6,257		
Feb. 27, 1932.....	58,737	1,075	24,017
Feb. 20, 1932.....	16,987	500	22,970
	5,645	5,107	16,797
	96,204	16,218	46,097

Hide and Skin Markets

Chicago.

PACKER HIDES—The packer hide market gave a very good account of itself this week, with a movement of about 50,000 hides so far, all at steady prices. The market is closing the week in a very firm condition, despite the various financial difficulties experienced at outside points. Packers are fairly well sold up, with one exception, and some descriptions are sold right into early March. One packer has not been inclined to move hides this week.

Light native cows were the first to move, in a small way, but trading soon spread to heavier descriptions, and more hides could be sold at these levels. There has been considerable talk regarding the curtailment of wetting hides for sole leather purposes, until the sole leather market improves, but this appears to have been fully discounted.

The early movement involved about 20,000 hides, while late in the week about 30,000 more hides moved, taking in practically all descriptions. Details on all trading were not disclosed as to quantities of various descriptions, one block of 10,000 hides involving several descriptions at steady prices.

Native steers moved at 4½¢ in a good way, and extreme native steers sold at 4½¢ for River points, with other points quoted 4½¢.

Butt branded steers sold at 4½¢, and Colorados at 4c. Heavy Texas steers moved in a moderate way at 4½¢, and 2,400 light Texas steers sold at 4c; extreme light Texas steers quoted 4c.

One packer sold 10,000 Jan. to March heavy native cows at 4c, indicating a closely sold up condition; these had been slow movers. Light native cows sold moderately at 4½¢ for River points and 4½¢ for other points. Branded cows moved in a fairly good way at 4c. all steady prices.

Native bulls last sold at 3½¢; branded bulls around 3c, nom.

SMALL PACKER HIDES—Local small packers are fairly well sold up to March 1, with last trading on Feb. trimmed hides at 4½¢ for under 43-lb. natives and 4c for heavy natives and all branded hides. An Indianapolis packer sold 3,000 light native cows late last week at 4½¢.

In Pacific Coast market, 20,000 hides sold early this week, followed by about 20,000 more Jan.-Feb. hides later, all at 3c flat for steers and cows, f.o.b. shipping points, steady with last trading on a fair scale.

FOREIGN WET SALTED HIDES—South American market moderately active, and a shade higher. One lot of 4,000 LaBlancas sold late last week at \$17.75 gold, equal to 5½¢, c.i.f. New York, against \$17.37½ or 5½¢, earlier; 2,000 Nationals also sold at \$20.75, or 6.40, a shade higher. Later, 8,000 LaPlatas sold at \$17.62½ or 5½¢, and final sale was 2,000 Sansinenas to Germany at \$17.87½.

COUNTRY HIDES—There is a good demand for country hides as the week closes but business was restricted, due to the fact that dealers cannot afford to sell at the bid prices and, with packer hides at the present low prices, buyers of country hides naturally turn to the packer market. All-weights cannot be

bought under 4c, selected, delivered, for fairly light average. Heavy steers and cows could be sold at 3½¢ but 3½¢ asked. Dealers turning down bids of 4c for buff weights. Extremes reported sold at 4½¢ late this week and bids of 4½¢ repeatedly declined. Bulls 2½¢@2½¢, nom. All-weight branded 2½¢@3c, flat, less Chicago freight.

CALFSKINS—As previously reported, one packer moved small Feb. production of calfskins at 7½¢ for heavies and 6½¢ for lights, while another killer declined these prices, asking 8c and 7c, and market generally quoted nominally on this basis at present. Another packer sold Feb. heavies at that time, while a fourth packer was reported to have booked part of Feb. production.

Chicago city calfskins last sold at 6c for 8/10-lb. and 6½¢ for 10/15-lb., and these prices reported available for more. Outside cities, 8/15-lb., quoted 6½¢@6½¢; mixed cities and countries about 5½¢, and straight countries last sold 4½¢, flat. Last sale of Chicago city light calf and deacons was at 40c.

KIPSKINS—Two packers moved their Feb. productions of kipskins, about a car each, at steady prices. Northern native kips brought 7c, northern over-weights 6c, with southern a cent less, and branded at 5c.

Car Chicago city kipskins sold at 6½¢, or ¼¢ advance. Outside cities quoted around 6c; mixed cities and countries, 5@5½¢; straight countries about 4½¢.

Packer regular slunks last sold at 37½¢@40c; hairless quoted around 30c for No. 1's.

HORSEHIDES—Horsehides continue about unchanged; good city renderers available at \$1.85@1.90, and best Chicago renderers at \$2.00, ranging down to \$1.65@1.80 for mixed city and country lots.

SHEEPSKINS—Dry pelts easy at 5½¢@7c for full wools, short wools half-price. Production of shearings continues very light and slow to accumulate; one packer sold a car at 40c for No. 1's, 30c for No. 2's, and 20c for fresh clips; another car sold at 40c, 30c, and 17½¢, steady. Offerings of pickled skins light and interest lacking, due to poor quality; last trading at \$1.25 per doz. for Feb. and March skins, at Chicago. Late winter skins quoted \$1.25 @1.30 at New York. Outside small packer lamb pelts about steady at 45¢@50c for Feb. pelts.

New York.

PACKER HIDES—Market quiet but steady, packers having sold their Feb. hides earlier, at 4½¢ for native and butt branded steers and 4c for Colorados; all-weight Feb. cows last sold at 4c, native bulls 3½¢.

COUNTRY HIDES—Trading in country hides continues about at a standstill; dealers cannot sell at bid prices, due to inability to replace hides at outside points without a loss. Extremes could be readily sold at 4½¢ and buff weights at 4c; all-weights around 4c.

CALFSKINS—Calfskins appear a shade stronger. One lot of 2,000 collectors' 5-7's sold at 52½¢, or 2½¢ up; packers' 5-7's last sold at 57½¢. Holders' ideas 5c or more over last trad-

ing prices, which were 65¢@75¢ for 7-9's and \$1.10@1.20 for 9-12's. The 12/17-lb. veal kips are quoted \$1.40@1.50 nom.

N. Y. HIDE EXCHANGE FUTURES.

Saturday, Feb. 25, 1933—Old Contracts—Close: Mar. 4.50n; no sales. New—Close: Mar. 5.10 sale; June 5.40 @5.50; Sept. 5.80@5.85; Dec. 6.15@6.30; sales 17 lots. New contracts 5 to 6 points lower.

Monday, Feb. 27, 1933—Old Contracts—Close: Mar. 4.50b; no sales. New—Close: Mar. 5.05@5.20; June 5.40@5.45; Sept. 5.80@5.85; Dec. 6.15@6.25; sales 4 lots. Market unchanged to 5 points lower.

Tuesday, Feb. 28, 1933—Old Contracts—Close: Mar. 4.50b; no sales. New—Close: Mar. 5.15 sale; June 5.45 sale; Sept. 5.85 sale; Dec. 6.15@6.30; sales 4 lots. Market unchanged to 10 points higher.

Wednesday, Mar. 1, 1933—Old Contracts—Close: Mar. 4.60b; no sales. New—Close: Mar. 5.20@5.25; June 5.50 @5.55; Sept. 5.90@5.95; Dec. 6.20@6.35; sales 3 lots. New contracts 5 points higher.

Thursday, Mar. 2, 1933—Old Contracts—Close: Mar. 4.60n; no sales. New—Close: Mar. 5.20@5.30; June 5.50 @5.55; Sept. 6.00 sale; Dec. 6.30@6.35; sales 5 lots. Market unchanged to 10 points higher.

Friday, Mar. 3, 1933—Old Contracts—Close: Mar. 4.80b. No sales. New—Close: Mar. 5.57b; June 8.80@8.95; Sept. 6.25@6.35; Dec. 6.60b. Sales 12 lots. Market 25 to 37 points higher.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Mar. 3, 1933, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Mar. 3.	Prev. week.	Cor. week, 1932.
Spr. nat.			
stra.	4½¢ @ 5n	4½¢ @ 5n	7½¢ @ 5n
Hvy. nat. str.	@ 4½	@ 4½	@ 6½
Hvy. Tex. str.	@ 4½	@ 4½	@ 6½
Hvy. butt brand'd str.	@ 4½	@ 4½	@ 6½
Hvy. Col. str.	@ 4	@ 4	@ 6
Ex-light Tex.			
stra.	@ 4	@ 4	@ 5½
Brand'd cows.	@ 4	@ 4	@ 5½
Hvy. nat. cows	@ 4	@ 4	@ 5½
Lt. nat. cows 4½	@ 4½	@ 4½	@ 6
Nat. bulls	@ 3½	@ 3½	@ 3½
Brand'd bulls.	@ 3n	@ 3n	@ 3½
Calfskins ... 7	@ 8½n	7½¢ @ 8½n	7½¢ @ 8½
Kips, nat. ...	@ 7	@ 7	@ 7
Kips, ov-wt. ...	@ 6	@ 6	@ 7
Kips, brand'd.	@ 5	@ 5	@ 6n
Slunks, reg. ... 37½	@ 40	37½¢ @ 40	@ 37½
Slunks, hrls. ...	@ 30	@ 30	@ 25

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
Nat. all-wts. 4	@ 4½	@ 4½	5½¢ @ 6
Branded	@ 4	@ 4	5½¢ @ 6
Nat. bulls.	@ 3½	@ 3½	@ 3½
Brand'd bulls.	@ 3	@ 3	@ 3½
Calfskins ... 6	@ 6½b	@ 6½	6½¢ @ 6½
Kips	@ 6½	@ 6	6½¢ @ 7
Slunks, reg. ...	@ 35	@ 35	@ 30
Slunks, hrls. ...	@ 25	@ 25	@ 20

COUNTRY HIDES.			
Hvy. steers. ... 3½	@ 3½	3½¢ @ 3½	4 @ 4½
Hvy. cows. ... 3½	@ 3½	3½¢ @ 3½	4 @ 4½
Bufs.	@ 4	@ 4	5 @ 5½
Extremes ... 4½	@ 4½	4½¢ @ 4½	5½¢ @ 6
Bulls.	2½¢ @ 2½	2½¢ @ 2½	2½¢ @ 3
Calfskins ...	@ 4½	@ 4½	@ 5
Kips.	@ 4½	@ 4½	@ 5b
Light calf. ... 25	@ 30n	25 @ 30n	20 @ 25n
Deacons ... 25	@ 30n	25 @ 30n	20 @ 25n
Slunks, reg. ...	@ 10n	@ 10n	10 @ 15n
Slunks, hrls. ...	@ 5n	@ 5n	@ 5n
Horsehides ... 1.05	@ 2.00	1.05 @ 2.00	1.25 @ 2.25

SHEEPSKINS.			
Pkr. lambs. ...			
Sm. pkr. lambs. ... 45	@ 50	@ 50	70 @ 80
Pkr. shearings. ...	@ 40	@ 40	@ 25
Dry pelts. ... 5½	@ 7	@ 7	8½¢ @ 9

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Mar. 2, 1933.

CATTLE—Compared with a week ago: Yearlings and light steers, 25¢ to 40¢ higher, inbetween grades showing most advance. Receipts smaller locally and at other large markets; supply well finished light cattle narrow, this condition having existed for the last three weeks to force prices continuously higher. Strictly good and choice mediumweight and heavies scaling 1,300 to 1,400 lbs., strong to 25¢ higher; lower grade heavies and all weighty bullocks scaling over 1,500 lbs., about steady. Big weight offerings continued to sell unreliably at \$4.25@5.00 mostly; all heifers, 25¢ higher, instances 50¢ up; beef cows, fully steady; cutters, steady to weak; bulls, steady; vealers, 50¢@ \$1.00 lower. It was largely a steer run, with lower grade light and medium-weight steers predominating. Shipping demand was somewhat interfered with by the banking situation in some eastern states, this condition affecting small killers more than big operators. Extreme top long yearlings, \$7.30; numerous loads, \$6.50@7.25; best weighty steers, \$6.00; big weights, \$5.00; yearling heifers, \$6.00. There was an active market on butcher heifers at \$3.25@4.50 and on yearling heifers at \$4.25@5.50.

HOGS—Compared with a week ago: Market 5¢@15¢ higher on all classes; receipts slightly under week ago; shipping demand comparatively narrow; quality considerably improved over recent weeks. Late top, \$3.75, highest in over two weeks; closing bulk, 170 to 240 lbs., \$3.60@3.70; 250 to 290 lbs., \$3.50@3.60; 300 to 350 lbs., \$3.40@3.50; 140 to 160 lbs., \$3.40@3.65; pigs, \$3.00@3.40; packing sows, \$3.00@3.15; best, \$3.25.

SHEEP—Compared with a week ago: General market mostly steady, with fat ewes strong to 15¢ higher. Heavy lambs became more numerous daily, closing under pressure; beginning of Lent a bearish influence. Today's bulks follow: Better grade lambs, \$5.00@5.50; extreme top, \$5.65; around 97-lb. Colorado lambs, \$5.25; clippers earlier in week, \$5.25@5.40; woolled native throwouts, \$3.50@4.50; woolled yearling wethers, \$4.00@4.75; fat ewes, \$2.00@2.75, few, \$3.00; week's early top lambs, \$5.70.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Mar. 2, 1933.

CATTLE—Rather uneven trade featured the good steer and yearling market during the week, but little change was made in values. Good to choice kinds were scarce, and the few offered closed steady to strong. Less desirable grades were slow at mostly steady prices. Choice 1,244-lb. fed steers and good 946-lb. yearlings brought \$5.75 for the week's top, while best heavies went at \$5.25. Bulk of the fed offerings cleared from \$3.50@5.00. Light yearlings and fat she stock ruled weak to 25¢ lower, but lower grades of cows held steady. Bulls closed weak; vealers, about steady; choice kinds, \$6.00.

HOGS—A stronger undertone featured the late trade in hogs, and final values are mostly 5¢ higher than last Thursday with the exception of underweights. Arrivals scaling 160 lbs. and down met a limited demand and are selling at barely steady rates. The late top reached \$3.30 to both shippers and packers on choice 170- to 240-lb. weights, while most of the 170- to 270-lb. averages were taken at \$3.20@3.30. Desirable 280 to 340 lbs. cashed at \$3.05@3.20, and the better grades of 140- to 160-lb. selections brought \$2.85@3.20, according to weight and finish. Packing sows are steady at \$2.35@2.65.

SHEEP—Fat lambs were slightly higher early in the week, but the advance was erased at the close and final levels are about steady with a week ago. Shippers paid up to \$5.35 for best fed westerns, while the late top rested at \$5.35 for best fed westerns, with the bulk selling from \$5.00@5.25. Clippers were fairly numerous at \$4.85@5.15. Mature sheep held about steady with most of the fat ewes going at \$2.00@2.50.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Mar. 2, 1933.

CATTLE—Compared with one week ago: Steers, mostly steady; some low priced light weights, 15¢@25¢ lower; mixed yearlings and heifers, 25¢@50¢ lower; cow stuff and bulls, steady; vealers, steady to 25¢ lower. Top yearling steers and matured heifers scored \$5.25; majority of steers, \$3.60@5.00; bulk of good kinds, \$4.25@5.00. Mixed yearlings stopped at \$5.00; best heifers,

\$4.75; bulk of good kinds, \$4.25@4.85; medium fleshed descriptions, \$3.50@4.00. Beef cows were most numerous at \$2.50@3.00 with top \$3.25. Low cutters went largely at \$1.25@1.75. Vealers closed the period at a top of \$6.50, while sausage bulls sold from \$2.50 downward.

HOGS—After suffering some price reductions early in the week, porker values recovered to finish steady to 5¢ higher for the period. The top price was \$3.75 on Thursday, high for the week. Bulk of hogs earned \$3.40@3.70; sows, \$2.75@3.00.

SHEEP—Lambs ruled strong to 25¢ higher for the week, sheep being scarce and holding steady. Fat lambs topped at \$5.75; bulk, \$5.25@5.60; throwouts, \$3.00@3.50; yearlings, mostly \$4.50; fat ewes, \$2.00@2.50.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Mar. 2, 1933.

CATTLE—Fed steers and yearlings are very little changed for the week. Good and choice light steers and yearlings are strong; others mostly steady. She stock closed the week strong to 25¢ higher, with all classes showing some strength. Bulls and vealers are steady to weak. Choice weighty steers, averaging 1,316 lbs., sold at \$5.75; several loads yearlings, \$6.00@6.35; strictly choice 1,115-lb. weights, \$6.75, the week's top price.

HOGS—Hog market was generally 10¢@20¢ higher. Thursday's top was \$3.25 on 200 to 220 lbs., with the following bulks: 140 to 160 lbs., \$2.75@3.10; 160- to 350-lb. weights, \$3.00@3.25; medium grade hogs, all representative weights, \$2.50@2.75; packing sows, \$2.60@2.70; pigs, \$2.00@2.50.

SHEEP—Fluctuations in the lamb trade just about balanced. Comparisons Thursday with Thursday on lambs are steady to 15¢ lower, matured sheep showing about the same amount of weakness. Clearance for bulk fed woolled lambs Thursday, \$5.00@5.10; top, \$5.20; medium to choice slaughter ewes, \$1.50@2.60.

ST. JOSEPH

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Mar. 2, 1933.

CATTLE—The week's fat cattle trade was somewhat uneven. Strictly good and choice grade steers were strong to 15¢ higher; others, mostly steady; mixed and heifer yearlings and some inbetween grade weighty steers, 15¢@25¢ lower. Week's carlot top was \$5.40 for 1,027-lb. long yearlings; four loads well finished 1,235-lb. steers, \$5.35. Bulk steers and yearlings brought \$3.75@5.00; some common offerings, down to \$3.35. Most mixed and heifer yearlings brought \$3.00@4.25; 649-lb. heifers, \$4.75. Beef cows were unevenly weak to 15¢ lower; other cows, active and steady; bulls, 10¢@15¢ lower; vealers and calves, steady to weak. Best cows brought \$3.00@3.25; bulk, \$2.25@2.85; cutters and low cutters, \$1.50@2.25; bulls, \$2.15@2.35; top vealers, \$5.50; most killing calves, \$3.00@4.00.

HOGS—Hog market followed a very

KENNETT-MURRAY

LIVESTOCK BUYING ORGANIZATION

Cincinnati, Ohio

Detroit, Mich. Dayton, Ohio

Louisville, Ky. LaFayette, Ind.



Indianapolis, Ind.

Nashville, Tenn. Omaha, Neb.

Montgomery, Ala. Sioux City, Ia.

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even trend, with a little tendency to strength, particularly in weighty hogs. Top was \$3.35 Thursday. Most hogs, 10@15c higher; sows, steady to 10c higher than week earlier. Bulk 150-325 lbs. brought \$3.15@3.30; some medium quality lots, \$2.75@3.10; sows, mostly \$2.50@2.75.

SHEEP—Fat lambs are about steady with a week ago; top, \$5.20 following a 15@25c drop from Wednesday when top was \$5.35, highest for week. Most lambs for the week sold from \$5.00@5.25; best fat yearlings, \$4.75; best fat ewes, \$2.50.

SIoux CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Mar. 2, 1933.

CATTLE—Good and choice beef steers and yearlings continued very scarce, and prices registered 25c gains this week. Plainer qualified offerings predominated, and these finished steady to strong. Good to choice long yearlings made \$6.00, good medium weights stopped at \$5.50, and choice 1,377-lb. bullocks brought \$5.00. Most grain fed earned \$3.50@4.25. Cows ruled steady to strong, but heifers were slow. Load lots good heifers sold around \$3.85, beef cows bulked at \$2.25@2.50, and most low cutters and cutters cashed at \$1.60@2.10. Bulls strengthened, and medium grades ranged up to \$2.35.

HOGS—Light receipts continued to feature local supplies, and prices were well maintained throughout week. Compared with a week ago, all classes were rated strong to 10c higher. Thursday's top reached \$3.25, with bulk of 170- to 280-lb. weights ranging \$3.10@3.25, 280 to 350 lbs. scored \$3.00@3.10, with packing sows, all weights, \$2.60@2.70.

SHEEP—Slow trading again featured the week's lamb market as buyers sought to minimize slight early gains. The late fat lamb top dropped to around \$5.15, and the bulk of good to choice kinds, scaling 84 to 98 lbs., turned at \$5.00@5.10. Heavier kinds were mainly \$5.00 down, mostly weak to 10c lower. Aged sheep ruled 25c or more lower. Load lots of slaughter ewes cashed \$2.25 down.

ST. LOUIS HOGS IN FEBRUARY.

Receipts, weights and range of top prices of hogs at National Stock Yards, Ill., for February, 1933, with comparisons, as reported by H. L. Sparks & Co.:

	Jan., 1933.	Jan., 1932.
Receipts, number	198,933	237,181
Average weight, lbs.	213	220
Top prices:		
Highest	\$4.05	\$4.40
Lowest	3.35	4.10
Average cost	3.48	3.95

Quality of lights and butchers running good with pigs only fair. Good runs of butcher hogs expected during March, with little change in size of general receipts.

ST. PAUL

(By U. S. Bureau of Agricultural Economics and Minnesota Department of Agriculture.)

So. St. Paul, Minn., Mar. 1, 1933.

CATTLE—An extremely sluggish retail trade was followed by further price losses on nearly all slaughter cattle during the first half of the week, trade generally averaging weak to 25c down. Steers, yearlings and better heifers showed the most of the loss. Quality has been unusually plain, bulk of the crop centering at \$3.25@4.25; a few lots, to \$4.75. Beef cows centered at \$2.00@2.75; heifers, \$3.75 down; yearlings, to \$4.65; cutters, \$1.50@2.00; bulls, on a 10@15c break, largely at \$2.25@2.40. Vealers worked 50c or more lower to a \$3.50@4.50 bulk on better grades.

HOGS—In the hog house, price tendencies have reflected some mild strength, principally on medium weight butchers. Better 160- to 240-lb. weights cleared from \$3.10@3.25. Heavier butchers sold downward to \$2.75; under weights and pigs, largely \$2.75; packing sows, \$2.40@2.70 for extremes.

SHEEP—Slaughter lambs have worked 10c to in spots 25c lower, recent sales of better natives being made from \$5.00@5.15. Throwouts sold downward to \$3.50, while ewes were nominally salable at 25c lower prices and from \$2.50 downwards.

CANADIAN LIVESTOCK PRICES.

Leading Canadian centers, top livestock price summary, week Feb. 23, 1933:

BUTCHER STEERS.

Up to 1,050 lbs.

	Week ended Feb. 23, 1933.	Prev. week.	Same week, 1932.
Toronto	\$4.75	\$4.50	\$7.00
Montreal	4.75	4.65	6.00
Winnipeg	3.50	4.00	5.50
Calgary	3.35	3.35	4.75
Edmonton	3.75	3.75	5.00
Prince Albert	4.25
Moose Jaw	3.25
Saskatoon	3.15

VEAL CALVES.

	Week ended Feb. 23, 1933.	Prev. week.	Same week, 1932.
Toronto	\$7.75	\$8.00	\$10.00
Montreal	7.00	7.00	7.50
Winnipeg	6.00	7.00	7.00
Calgary	4.50	4.50	6.00
Edmonton	5.00	5.00	7.00
Prince Albert	7.00
Moose Jaw	5.50
Saskatoon	5.25	5.00	6.00

SELECT BACON HOGS.

	Week ended Feb. 23, 1933.	Prev. week.	Same week, 1932.
Toronto	\$4.40	\$4.50	\$5.60
Montreal	4.50	4.75	5.50
Winnipeg	3.60	3.75	4.50
Calgary	3.25	3.45	4.40
Edmonton	3.20	3.35	4.35
Prince Albert	3.45	4.25
Moose Jaw	3.35	3.50	4.20
Saskatoon	3.30	3.45	4.20

GOOD LAMBS.

	Week ended Feb. 23, 1933.	Prev. week.	Same week, 1932.
Toronto	\$6.50	\$6.00	\$8.25
Montreal	5.00	6.00	6.50
Winnipeg	5.00	5.00	6.50
Calgary	4.00	4.00	5.00
Edmonton	4.25	4.25	5.25
Prince Albert	4.50
Moose Jaw	4.25	4.00	4.50
Saskatoon	4.00	4.25	5.00

Watch "Wanted" page for bargains in Equipment.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Mar. 2, 1933.

Prices of hogs continued to fluctuate within a narrow range at 25 concentration points and 7 packing plants in Iowa and Minnesota, the influence of light receipts being balanced by dull demand. Current quotations are about in line with a week ago. Quality was plain. Receipts included a liberal percentage of medium grade hogs scaling under 240 lbs. Good to choice 170- to 250-lb. weights, mostly \$3.10@3.40; 260- to 300-lb. averages, \$2.85@3.25, dependent on weight and the distance hauled; big weight butchers, down to \$2.70; packing sows, mostly \$2.40@2.65.

Receipts of hogs unloaded daily at these 25 concentration yards and 7 packing plants for week ended Mar. 2:

	This week.	Last week.
Friday, Feb. 24	29,600	22,900
Saturday, Feb. 25	32,200	17,700
Sunday, Feb. 27	54,000	48,100
Tuesday, Feb. 28	14,200	16,600
Wednesday, Mar. 1	19,200	23,100
Thursday, Mar. 2	19,800	18,500

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

RECEIPTS AT CHIEF CENTERS.

Combined receipts at principal markets, week ended Feb. 25, 1933:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Feb. 25	160,000	492,000	306,000
Previous week	159,000	521,000	371,000
1932	169,000	658,000	363,000
1931	190,000	646,000	366,000
1930	196,000	637,000	321,000
1929	187,000	683,000	288,000
1928	200,000	964,000	304,000

Hogs at 11 markets:

Week ended Feb. 25	Cattle.	Hogs.	Sheep.
Week ended Feb. 25	123,000	361,000	221,000
Previous week	119,000	374,000	250,000
1932	132,000	501,000	261,000
1931	123,000	514,000	279,000
1930	150,000	527,000	248,000
1929	128,000	616,000	206,000
1928	147,000	742,000	217,000

At 7 markets:

Week ended Feb. 25	Cattle.	Hogs.	Sheep.
Week ended Feb. 25	123,000	361,000	221,000
Previous week	119,000	374,000	250,000
1932	132,000	501,000	261,000
1931	123,000	514,000	279,000
1930	150,000	527,000	248,000
1929	128,000	616,000	206,000
1928	147,000	742,000	217,000

ST. PAUL YARDS OFFICERS.

Thomas E. Good was re-elected president and general manager of the St. Paul Union Stockyards Co. and the St. Paul Bridge and Terminal Railway Co. at the annual meetings of the directors held on February 20. Other officers elected for the stockyards company were K. D. Dunlop, vice president, H. A. Barber, secretary and treasurer and A. L. Olson, assistant secretary and treasurer. Directors are Philip D. Armour, L. A. Carlton, W. B. Traynor and W. K. Wright of Chicago; J. A. Shoemaker of Denver; H. A. Barber, C. A. Cushman, K. D. Dunlop, T. E. Good, E. R. Handy, R. C. Wight, St. Paul.

FOR HOGS AT ALL TIMES

Wire — Phone — Write

H. L. SPARKS & CO.

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Indianapolis, Indiana

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Mar. 2, 1933, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.					
Lt. lt. (140-160 lbs.) gd.-ch.	\$3.40@	3.65	\$3.00@	3.70	\$2.75@	3.10	\$2.85@	3.20	\$2.90@	3.40
Lt. wt. (160-180 lbs.) gd.-ch.	3.60@	3.70	3.60@	3.75	3.10@	3.20	3.10@	3.30	3.30@	3.40
(180-200 lbs.) gd.-ch.	3.60@	3.75	3.65@	3.75	3.10@	3.25	3.20@	3.30	3.30@	3.40
Med. wt. (200-220 lbs.) gd.-ch.	3.60@	3.75	3.65@	3.75	3.10@	3.25	3.20@	3.30	3.25@	3.40
(220-250 lbs.) gd.-ch.	3.55@	3.65	3.50@	3.70	3.10@	3.25	3.15@	3.30	3.15@	3.30
Hvy. wt. (250-290 lbs.) gd.-ch.	3.45@	3.60	3.45@	3.55	3.10@	3.20	3.10@	3.25	3.30@	3.25
(290-350 lbs.) gd.-ch.	3.35@	3.50	3.30@	3.50	2.95@	3.10	3.00@	3.15	2.85@	3.15
Pkg. sows (275-500 lbs.) med.-ch.	3.15@	3.25	2.90@	3.10	2.65@	2.70	2.50@	2.65	2.65@	2.75
(350-425 lbs.) good	3.10@	3.20	2.85@	3.00	2.60@	2.70	2.40@	2.50	2.60@	2.70
(325-350 lbs.) good	3.00@	3.15	2.75@	2.90	2.60@	2.65	2.25@	2.40	2.50@	2.60
(275-350 lbs.) good	2.75@	3.05	2.65@	2.85	2.35@	2.50	2.15@	2.35	2.40@	2.50
Str. pigs (100-130 lbs.) gd.-ch.	3.00@	3.40	2.40@	2.90	2.25@	2.50	2.25@	2.50	2.75@	3.00
Av. cost & wt. Thurs. (Pigs excl.)	3.45-244 lbs.		3.41-212 lbs.		2.99-253 lbs.		3.07-243 lbs.			

Slaughter Cattle and Calves:

STEERS (900-900 LBS.):	Choice	Good	Medium	Common
	6.75@ 7.50	5.75@ 6.50	6.00@ 6.75	6.00@ 6.75
	5.50@ 6.75	5.00@ 6.00	5.00@ 6.00	5.00@ 6.00
	4.50@ 5.75	4.00@ 5.00	4.00@ 5.00	4.00@ 5.00
	3.50@ 4.50	3.25@ 4.00	3.25@ 4.00	3.00@ 4.00

STEERS (900-1100 LBS.):

Choice	6.75@ 7.50	5.50@ 6.25	6.00@ 6.75	5.75@ 6.75	5.75@ 6.50
Good	5.50@ 6.75	4.50@ 6.00	4.75@ 6.00	4.50@ 6.00	4.60@ 6.00
Medium	4.50@ 5.50	4.00@ 5.00	4.00@ 5.00	3.75@ 5.00	3.60@ 4.75
Common	3.25@ 4.50	3.25@ 4.00	3.00@ 4.00	3.00@ 3.75	2.75@ 3.60

STEERS (1100-1300 LBS.):

Choice	6.00@ 7.25	5.00@ 6.25	5.00@ 6.50	4.75@ 6.15	5.00@ 6.25
Good	5.00@ 6.50	4.25@ 5.50	4.25@ 6.00	4.25@ 5.75	3.75@ 5.00
Medium	4.25@ 5.25	3.50@ 4.50	3.25@ 4.75	3.50@ 4.50	3.00@ 3.75

STEERS (1300-1500 LBS.):

Choice	5.00@ 6.50	4.50@ 5.50	4.25@ 5.75	4.35@ 5.75	4.25@ 5.50
Good	4.50@ 6.00	3.75@ 4.75	3.75@ 5.00	4.00@ 5.75	4.25@ 4.75

HEIFERS (550-850 LBS.):

Choice	5.50@ 6.00	4.75@ 5.50	4.50@ 5.50	4.75@ 5.25	4.50@ 5.50
Good	4.75@ 5.50	4.00@ 4.75	4.00@ 4.50	3.85@ 4.50	3.85@ 4.50
Medium	3.25@ 4.75	3.00@ 4.00	2.75@ 4.00	2.50@ 3.85	2.75@ 3.85
Common	4.50@ 6.00		4.00@ 5.00	3.80@ 5.00	3.85@ 5.25

COWS:

Choice	3.00@ 4.75		2.50@ 4.00	2.50@ 3.85	2.50@ 3.85
Good	2.50@ 3.00	2.75@ 3.25	2.50@ 2.75	2.35@ 2.60	2.35@ 2.85
Com-med.	2.25@ 2.50	2.25@ 2.75	2.15@ 2.50	2.00@ 2.35	2.00@ 2.35
Low cutter and cutter	1.50@ 2.25	1.00@ 2.25	1.50@ 2.15	1.25@ 2.00	1.25@ 2.00

BULLS (YRLS. EX. BEEF):

Good-choice	2.50@ 3.25	2.50@ 3.00	2.00@ 2.25	2.40@ 2.75	2.25@ 2.75
Cul-med.	2.25@ 2.75	2.00@ 2.60	1.75@ 2.25	1.50@ 2.50	1.75@ 2.40

VEALERS (MILK-FED):

Good-choice	4.50@ 6.25	5.00@ 6.50	4.50@ 6.00	4.50@ 6.00	3.50@ 6.00
Medium	4.00@ 4.50	4.00@ 5.00	3.50@ 4.50	3.50@ 4.50	3.50@ 3.50
Cul-med.	3.00@ 4.00	2.00@ 4.00	2.50@ 3.50	2.00@ 3.50	1.50@ 2.50

CALVES (250-500 LBS.):

Good-choice	3.50@ 4.25	4.00@ 5.00	3.50@ 4.50	3.50@ 4.50	3.00@ 4.00
Cul-med.	2.75@ 3.50	2.00@ 4.00	2.50@ 3.50	2.00@ 3.50	1.50@ 3.00

Slaughter Sheep and Lambs:

LAMBS:	(90 lbs. down)—Good-choice	(90-98 lbs.)—Good-choice	(98-110 lbs.)—Good-choice
	5.25@ 5.65	5.25@ 5.75	5.00@ 5.35
	3.50@ 5.35	3.00@ 5.25	3.50@ 5.00
	5.00@ 5.50	5.00@ 5.65	5.00@ 5.35
	4.50@ 5.25		4.00@ 5.00

YEARLING WETHERS:

(90-110 lbs.)—Good-choice	4.00@ 4.75	4.00@ 4.75	3.50@ 4.00	3.75@ 4.50	3.75@ 4.50
Medium	3.00@ 4.00	3.25@ 4.00	2.75@ 3.75	3.00@ 3.75	3.00@ 3.75

EWES:

(90-120 lbs.)—Good-choice	2.25@ 3.00	2.00@ 2.75	2.00@ 2.60	1.75@ 2.60	2.00@ 2.50
(120-150 lbs.)—Good-choice	1.75@ 2.85	1.75@ 2.50	1.75@ 2.25	1.50@ 2.50	1.50@ 2.25
(All weights)—Com-med.	1.00@ 2.25	1.00@ 2.00	1.00@ 1.75	1.00@ 1.75	1.00@ 2.00

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 14 centers for the week ended February 25, 1933, with comparisons:

CATTLE.	Week ended, Feb. 25.	Prev. week.	Cor. 1932.
Chicago	23,929	24,477	26,530
Kansas City	18,554	19,240	16,338
Omaha	15,220	15,610	15,544
East St. Louis	10,890	12,132	11,788
St. Joseph	5,990	5,800	6,244
Sioux City	7,239	8,543	7,137
Wichita	1,981	1,936	2,391
Fort Worth	3,854	3,110	
Philadelphia	1,890	2,155	1,562
Indianapolis	1,306	1,596	1,618
New York & Jersey City	8,280	8,346	8,950
Oklahoma City	4,428	4,068	4,263
Cincinnati	5,143	5,421	5,341
Denver	3,071	2,078	1,810
St. Paul	10,105	9,732	
Milwaukee	3,280	3,487	
Total	133,188	126,331	107,516

HOGS.	Week ended, Feb. 25.	Prev. week.	Cor. 1932.
Chicago	101,427	139,264	127,126
Kansas City	39,645	57,064	60,147
Omaha	45,614	40,858	61,032
East St. Louis	32,682	28,573	43,599
St. Joseph	22,220	16,647	16,611
Sioux City	30,610	29,003	31,871
Wichita	8,980	10,413	13,613
Fort Worth	6,506	5,689	
Philadelphia	18,223	20,046	18,373
Indianapolis	13,186	14,642	22,187
New York & Jersey City	44,407	53,241	52,029
Oklahoma City	8,883	11,067	11,064
Cincinnati	18,754	12,387	20,272

Denver	7,759	9,496	10,994
St. Paul	24,196	39,899	
Milwaukee	5,445	11,456	
Total	430,430	499,745	517,938

SHEEP.	Week ended, Feb. 25.	Prev. week.	Cor. 1932.
Chicago	67,015	78,899	54,855
Kansas City	32,767	36,719	31,341
Omaha	19,781	32,250	41,703
East St. Louis	7,061	6,088	5,990
St. Joseph	20,118	22,731	21,097
Sioux City	10,823	10,948	12,811
Wichita	2,710	4,485	1,908
Fort Worth	6,398	6,080	
Philadelphia	6,134	7,129	7,024
Indianapolis	1,487	2,193	1,105
New York & Jersey City	63,180	73,281	78,187
Oklahoma City	1,815	909	2,060
Cincinnati	1,953	2,687	4,045
Denver	5,689	7,537	8,008
St. Paul	13,522	12,477	
Milwaukee	715	799	
Total	261,168	305,151	268,414

CHANGE OMAHA YARD RATES.

Holding that rates and charges at the Union Stock Yards of Omaha are "unreasonable," the U. S. Department of Agriculture has prescribed a new schedule effective in 45 days. The new rates on livestock arriving by rail are 34c per head for cattle, 24c for calves, 11½c for hogs and 7½c for sheep. It is estimated that the reduction will result in a decrease of about \$145,000 annually in stock yards charges.

RECEIPTS AT CENTERS

SATURDAY, FEBRUARY 25, 1933.

	Cattle.	Hogs.	Sheep.
Chicago	200	9,000	6,000
Kansas City	300	700	2,000
Omaha	125	3,000	3,000
St. Louis	150	4,000	1,500
St. Joseph	50	1,500	400
Sioux City	100	2,500	1,000
St. Paul	300	1,200	1,500
Fort Worth	50	400	400
Milwaukee	100	400	400
Denver	100	300	9,000
Louisville	100	300	
Wichita	100	800	
Indianapolis	100	3,000	
Pittsburgh	100	1,000	
Cincinnati	100	2,000	
Buffalo	100	500	
Cleveland	100	400	
Nashville	100	500	

MONDAY, FEBRUARY 27, 1933.

Chicago	11,000	33,000	20,000
Kansas City	8,000	6,000	12,000
Omaha	7,000	11,500	13,000
St. Louis	3,000	11,000	2,000
St. Joseph	1,200	5,700	4,000
Sioux City	3,500	9,000	4,500
St. Paul	1,700	6,800	12,500
Fort Worth	1,200	1,700	1,500
Milwaukee	500	1,500	500
Denver	2,400	5,400	6,300
Louisville	900	1,000	300
Wichita	1,800	2,000	900
Indianapolis	600	4,000	800
Pittsburgh	500	3,500	2,800
Cincinnati	1,000	4,200	800
Buffalo	1,200	4,500	7,100
Cleveland	800	3,000	2,300
Nashville	1,000	700	400

TUESDAY, FEBRUARY 28, 1933.

Chicago	6,000	19,000	15,000
Kansas City	5,000	5,500	9,000
Omaha	5,000	10,000	7,200
St. Louis	3,000	8,000	1,000
St. Joseph	800	6,000	6,000
Sioux City	2,800	8,000	1,500
St. Paul	2,100	5,500	4,500
Fort Worth	1,000	1,000	600
Milwaukee	700	500	300
Denver	500	1,300	6,200
Louisville	100	800	200
Wichita	900	1,500	1,400
Indianapolis	1,200	4,000	1,500
Pittsburgh	400	800	500
Cincinnati	300	3,400	300
Buffalo	100	1,400	1,000
Cleveland	200	2,000	1,200
Nashville	100	700	200

WEDNESDAY, MARCH 1, 1933.

Chicago	7,000	16,000	10,000
Kansas City	3,500	5,000	6,000
Omaha	4,400	8,000	5,000
St. Louis	1,700	7,000	1,800
St. Joseph	900	5,000	2,800
Sioux City	1,500	6,500	2,500
St. Paul	2,000	8,500	4,500
Fort Worth	1,600	1,200	3,500
Milwaukee	700	1,500	1,600
Denver	800	1,700	10,000
Louisville	100	800	4,500
Wichita	600	1,600	1,300
Indianapolis	800	4,000	1,500
Pittsburgh	1,500	800	
Cincinnati	500	4,500	400
Buffalo	100	1,500	200
Cleveland	100	1,500	200
Nashville	100	1,100	200

THURSDAY, MARCH 2, 1933.

Chicago	5,000	19,000
Kansas City	2,200	3,000
Omaha	3,000	9,000
St. Louis	1,200	8,000
St. Joseph	700	3,500
Sioux City	1,500	6,000
St. Paul	1,400	1,500
Fort Worth	1,500	1,800
Minneapolis	1,500	2,500
Denver	500	2,300
Louisville	100	400
Wichita	500	1,600
Indianapolis	400	4,000
Pittsburgh	1,500
Cincinnati	4,000
Buffalo	200	1,000
Cleveland	200	1,500
Nashville	100	900

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 25, 1933, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	3,980	2,073	7,836
Swift & Co.	3,510	847	12,570
Morris & Co.	2,105	477	4,771
Wilson & Co.	2,804	3,576	7,005
Anglo-Amer. Prov. Co.	825
G. H. Hammond Co.	1,897	808	...
Libby, McNeill & Libby.	465
Shippers	11,902	26,027	35,356
Others	7,949	36,180	20,067
Total	35,407	5,015	80,772

Total: 35,407 cattle, 5,015 calves, 80,772 hogs, 87,005 sheep.

Not including 415 cattle, 400 calves, 47,702 hogs, and 14,766 sheep bought direct.

KANSAS CITY.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	2,543	2,396	3,884
Cudahy Pkg. Co.	2,110	1,577	6,004
Morris & Co.	2,213	1,161	2,310
Swift & Co.	2,290	5,202	5,887
Wilson & Co.	2,184	1,922	4,519
Independent Pkg. Co.	...	315	...
Jos. Baum Pkg. Co.	527	...	30
Others	6,687	7,915	9,533
Total	18,554	20,458	32,767

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	3,558	15,319	2,941
Cudahy Pkg. Co.	3,471	10,335	7,819
Dold Pkg. Co.	751	6,746	...
Morris & Co.	1,838	419	1,129
Swift & Co.	3,678	8,491	6,121
Others	23,384
Eagle Pkg. Co.	3
Co. 106 cattle; Grt. Omaha Pkg. Co., 36 cattle; Mayerovich Pkg. Co., 3 cattle; Omaha Pkg. Co., 99 cattle; So. Omaha Pkg. Co., 94 cattle; J. Roth & Sons, 60 cattle; Lincoln Pkg. Co., 178 cattle; Nagle Pkg. Co., 57 cattle; Sinclair Pkg. Co., 410 cattle; Wilson & Co., 87 cattle.			
Total	14,427	cattle and calves, 64,604	hogs, 18,010 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,459	735	4,165	2,478
Swift & Co.	1,484	2,009	5,014	2,448
Morris & Co.	588	423	866	478
Hunter Pkg. Co.	877	...	3,238	831
Hell Pkg. Co.	546	...
Key Pkg. Co.	1,808	...
American Pkg. Co.	401	19
Shippers	1,581	2,787	18,400	1,988
Others	2,880	398	16,044	807
Total	8,915	6,352	51,082	9,069

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,345	464	11,564	13,107
Armour and Co.	2,475	495	10,311	7,004
Others	651	24	4,677	1,332
Total	5,471	983	26,552	21,443

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,272	148	11,911	4,065
Armour and Co.	2,412	157	12,584	4,251
Swift & Co.	1,834	134	7,282	5,042
Others	201	20	83	...
Shippers	1,251	32	10,392	1,372
Total	7,970	491	42,252	14,760

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,707	412	4,240	765
Wilson & Co.	1,629	478	4,271	850
Others	110	55	374	...
Total	3,446	945	8,885	1,615

Not including 37 cattle bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	853	327	3,591	2,069
Dold Pkg. Co.	503	...	7,519	41
Wichita D. B. Co.	20
Dann-Ostertag	87
Fred W. Dold	77	...	391	...
Sunflower Pkg. Co.	27	...	79	...
Total	1,667	334	6,880	2,710

Not including 3,000 hogs bought direct.

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,440	2,379	9,461	5,685
Cudahy Pkg. Co.	257	799
Swift & Co.	5,131	3,896	14,735	7,837
United Pkg. Co.	1,277	119
Others	833	23	10,274	3,688
Total	10,938	7,416	40,470	17,210

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	549	93	1,005	9,729
Armour and Co.	673	130	975	10,837
Others	1,220	203	1,971	785
Total	2,442	428	3,951	21,351

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,928	4,002	8,062	522
U. D. B. Co. N. Y.	18
R. Gumz & Co.	85	28	82	34
Armour & Co., Mil.	828	2,006
N.Y.B.D.M. Co., N.Y.	40
Shippers	156	60	131	8
Others	341	520	192	151
Total	3,396	6,616	8,467	715

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingman & Co.	1,155	623	8,336	1,720
Armour and Co.	716	128	1,542	...
Hilgemeler Bros.	5	...	1,318	...
Brown Bros.	102	23	174	16
Schussler Pkg. Co.	12	...	203	...
Riverview Pkg. Co.	13	...	40	...
Meter Pkg. Co.	120	6	321	...
Indiana Prov. Co.	29	20	107	...
Maass-Hartman Co.	41	7	...	12
Art Wabnitz	7	52	...	37
Hooster Abt. Co.	14
Shippers	1,467	1,081	10,619	3,516
Others	453	79	212	218
Total	4,114	1,968	22,881	5,519

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	108
Idex Pkg. Co.	7	...	564	...
E. Kahn's Sons Co.	1,023	...	5,213	1,716
Kroger G. & B. Co.	141	160	726	...
J. Lohrey Pkg. Co.	2	...	250	...
H. H. Meyer Pkg. Co.	16	...	3,054	...
A. Sander Pkg. Co.	7	...	21	...
J. Schaefer's Sons.	115	...	5,478	91
J. & F. Schroth Co.	12	...	2,469	...
John F. Stegner	268	230
Shippers	26	293	2,670	...
Others	957	471	328	198
Total	2,574	1,446	15,295	2,113

Not including 1,051 cattle, 102 hogs and 1,624 sheep bought direct.

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Feb. 25, 1933, with comparisons:

CATTLE.

	Week ended Feb. 25.	Prev. week.	Cor. week, 1932.
Chicago	35,407	34,912	39,397
Kansas City	18,554	19,240	16,388
Omaha	14,427	16,580	15,319
East St. Louis	8,915	9,197	10,850
St. Joseph	5,471	5,821	5,821
Sioux City	7,970	9,770	8,775
Oklahoma City	3,446	3,703	3,551
Wichita	1,667	1,510	1,857
Denver	2,442	2,283	1,918
St. Paul	10,938	10,916	10,486
Milwaukee	3,396	3,664	2,602
Indianapolis	4,114	4,433	4,325
Cincinnati	2,574	3,061	2,696
Total	119,311	124,725	123,905

HOGS.

	Week ended Feb. 25.	Prev. week.	Cor. week, 1932.
Chicago	47,702	78,230	108,628
Kansas City	20,458	20,045	22,487
Omaha	23,384	54,002	76,074
East St. Louis	51,082	48,085	60,738
St. Joseph	26,552	19,511	24,072
Sioux City	42,252	37,570	64,162
Oklahoma City	8,885	11,067	8,805
Wichita	6,880	7,514	6,900
Denver	3,951	6,246	10,728
St. Paul	40,470	55,503	78,164
Milwaukee	8,467	11,968	11,581
Indianapolis	22,881	27,588	22,215
Cincinnati	15,295	15,730	16,583
Total	318,259	393,016	513,137

SHEEP.

	Week ended Feb. 25.	Prev. week.	Cor. week, 1932.
Chicago	87,605	84,596	70,248
Kansas City	32,767	36,719	31,541
Omaha	18,010	31,268	48,122
East St. Louis	9,059	7,740	8,679
St. Joseph	21,443	25,661	24,330
Sioux City	14,760	18,338	12,214
Oklahoma City	1,615	2,040	2,040
Wichita	2,710	4,405	1,993
Denver	21,351	29,338	28,691
St. Paul	17,210	16,450	22,567
Milwaukee	715	991	1,050
Indianapolis	5,519	8,425	9,987
Cincinnati	2,113	2,661	4,501
Total	234,877	267,582	265,983

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 20	16,789	1,418	34,432	24,801
Tues., Feb. 21	6,827	1,705	28,135	13,146
Wed., Feb. 22	5,886	857	15,638	8,973
Thurs., Feb. 23	5,408	1,042	16,519	11,042
Fri., Feb. 24	1,230	353	17,835	18,000
Sat., Feb. 25	200	100	9,000	6,000
Total this week	35,338	5,475	123,592	82,052
Previous week	33,042	10,478	140,142	61,898
Year ago	40,187	9,729	163,122	77,291
Two years ago	32,953	9,792	176,295	57,773

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 20	3,774	112	5,062	8,090
Tues., Feb. 21	2,650	85	3,525	5,318
Wed., Feb. 22	2,630	110	2,576	4,836
Thurs., Feb. 23	1,947	83	2,982	5,581
Fri., Feb. 24	672	...	4,770	8,302
Sat., Feb. 25	100	...	600	2,000
Total this week	11,773	390	19,515	34,127
Previous week	10,430	631	14,381	27,315
Year ago	13,120	836	29,449	24,328
Two years ago	11,939	613	33,217	28,980

Total receipts for month and year to Feb. 25, with comparisons:

	February, 1933.	1932.	Year, 1933.	1932.
Cattle	116,035	146,790	275,356	321,555
Calves	23,524	36,377	53,700	72,130
Hogs	480,499	671,147	1,169,320	1,560,885
Sheep	296,715	297,640	666,981	742,586

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Calves.	Hogs.	Sheep.
Week ended Feb. 25	\$4.70	\$3.40	\$2.30	\$5.35
Previous week	4.80	3.00	2.30	5.75
1932	6.35	3.95	2.75	6.10
1930	8.10	7.00	3.75	7.85
1929	12.50	10.80	5.25	11.00
1928	12.00	10.45	7.25	16.20
Av. 1928-1932	\$10.40	\$8.05	\$5.50	\$11.40

SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Feb. 25	24,100	104,100	47,900
Previous week	22,612	125,761	64,373
1932	27,067	133,673	62,963
1931	21,014	143,078	58,783
1930	23,925	108,760	44,877
1929	32,014	119,135	49,620
1928	32,396	194,242	55,581

*Saturday, Feb. 25, 1933, estimated.

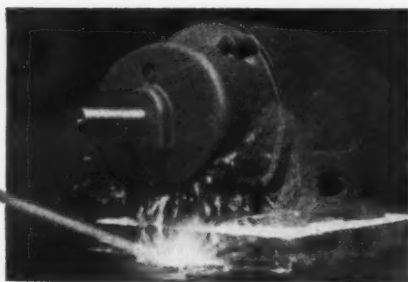
HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weights and top and average price of hogs, with comparisons:

price of hogs, with comparisons.		No.	Avg.	Prices	
		Rec'd.	Wgt.	Top	Avg.
*Week ended Feb. 25,	123,600	235	\$ 3.70	\$ 3.40	
Previous week	140,142	234	3.85	3.60	
1932	163,122	232	4.35	3.95	
1931	176,295	233	7.65	7.00	
1930	157,078	232	11.60	10.80	
1929	172,114	228	10.95	10.40	

Hose test . . . water being splashed into air opening at bottom of endbell . . . motor operating 1800 rpm. Water kept out by baffles in air passages.

Type F—Pat. Pend.



The First Real SPLASH-PROOF Motor



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New Bulletin 512

PROVED by actual tests . . . the only reasonably-priced motor that prevents entrance of water splashed with considerable force from any angle . . . yet adequately ventilated and with standard open motor dimensions.

Ideal for use wherever splashing or dripping water occurs . . . insuring less maintenance than even fully enclosed motors.

Pioneer motor builders for 32 years, The Louis Allis Co. offers types exactly suited for practically all industrial applications. You can capitalize our experience. Let Louis Allis engineers help you specify the right motor for every job.

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**STANDARD AND
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PHILADELPHIA

**PROVISION
BROKER**

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15 YEARS with REASONS for Baking Meats Better!

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The improved oven, built on the "motion in baking" principle with many exclusive features that mean fuel, labor and space saving, and *saving in moisture* for a better "bake" at lowered overhead. Write for catalog.

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H. PETER HENSCHEN

Architect

PACKING PLANTS AND COLD STORAGE CONSTRUCTION

59 East Van Buren St., Chicago, Ill.

FOR FULL LUSCIOUS SEASONING-
USE

**DRY ESSENCE
OF
NATURAL SPICES**

U.S. Patent No. 1,781,154 ~ Manufactured by the
Makers of Peacock Brand Certified Casing Colors

WM. J. STANGE CO.

2549 W. Madison St.

Chicago, Ill.

Chicago Section

William E. Felin, president John J. Felin Co., Philadelphia, Pa., was a visitor in the city this week.

Jay E. Decker, president of Jacob E. Decker & Sons Co., Mason City, Ia., was a business visitor in the city this week.

George A. Casey, vice president of the Wilmington Provision Co., Wilmington, Del., transacted business in Chicago this week.

Emmet Cavanaugh, president of the Progressive Packing Co., has been vacationing at Hot Springs, Ark., for the past two weeks.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 14,155 cattle, 4,318 calves, 17,310 hogs, 29,350 sheep.

C. N. Merritt and Charles E. Mallory, Kingan & Co., Indianapolis, Ind., and Harry C. Davis, John Morrell & Co., Ottumwa, Ia., attended a meeting of the traffic committee at the Institute of American Meat Packers this week.

Provision shipments from Chicago for the week ended Feb. 25, 1933, with comparisons, were as follows:

	Week Feb. 25.	Previous week.	Same week, '32.
Cured meats, lbs.	18,149,000	17,551,000	12,731,000
Fresh meats, lbs.	36,213,000	43,654,000	38,219,000
Lard, lbs.	7,751,000	6,308,000	6,186,000

George G. Maier, cashier and treasurer of the Maier Packing Co., was robbed of a \$1,600 payroll this week by two men who seized him as he left the bank with the money. He was forced to drive his car several blocks, where he was robbed.

Michael C. Welsh, cattle buyer for Swift & Company, St. Joseph, Mo., will retire from active service on June 1, 1933, it has been announced. Mr. Welsh, who is well known in the meat industry, has been with the St. Joseph plant for 12 years and has a service record of almost half a century with the company.

A number of transfers in the Armour and Company office organization were announced this week by C. O. Byam, general office manager. G. W. Brackenbury has been transferred from Sioux City to the post of office manager at South St. Paul. J. P. Gorman, Fargo, fills the post of office manager at Sioux City. Adolph Uhl, of the Chicago office, goes to Fargo as office manager, and W. W. Thompson leaves South St. Paul to fill a vacancy in the accounting department at the Chicago general office.

FEBRUARY MEAT TRADE.

An increase in the volume of sales of smoked hams, with some increase in the price at wholesale, featured the meat trade during February, according to a review of the live stock and meat situation issued by the Institute of American Meat Packers. However, owing to a sharp decline in prices of fresh pork without a corresponding decline in hog prices following the unusually cold weather during the middle of the month, the pork cutting deficit was relatively larger than in recent months.

In the United Kingdom there was a very limited trade in meats. Prices showed no improvement, and are now below parity with the domestic market and the surplus of American hams and bacon in the United Kingdom gradually is being liquidated. The demand for lard in the United Kingdom was fair, but prices moved somewhat lower. On the Continent the trade was affected seriously by the application of increased duties on lard in Germany. At the close of the month, there was little demand for meats, either for shipment at

a later date or from stocks on hand. Demand for margarine materials was quiet.

In the domestic market, prices of fresh pork loins moved up sharply when snow and cold weather in the middle of the month curtailed supplies and stimulated demand. However, in the latter part of the month prices declined sharply and practically all of the advance was lost. The same situation prevailed with respect to fresh pork shoulders. Prices of fresh hams showed little change.

Demand for smoked hams was good with a slight advance in prices of all grades and weights except light regular hams. Demand for bacon was only fair and prices throughout the month were unchanged. There was a fair trade in picnics, with prices practically unchanged. In the face of the present low price sales volume was not as great as would normally be expected. Demand for dry salt meats was seasonal, with prices showing a slight improvement at the close of the month. Consumption of lard increased.

Dressed beef prices continued at low levels during the month. Prices were lower in proportion than the cost of live cattle. Cattle costs increased toward the close of the month, due to scarcity rather than improvement in consumer demand. Hide prices dropped during the first part of the month and showed no improvement toward the close. Volume of sales was rather large.

Demand for lamb was not brisk during the period. Prices remained at low levels and results were unprofitable. There was a fairly good demand for wool which weakened toward the close of the month and prices moved slightly lower. The pickled skin market was slow with prices about on a parity with those of January.

VISKING ELECTS MEDICI.

At the annual directors meeting of the Visking Corporation at Chicago this week president Erwin O. Freund and other officers were re-elected for the ensuing year, and Howard R. Medici, general sales manager, was elected vice president. After about 15 years in executive sales work in various industries, rising from salesman to general management of sales, he came to the Visking Corporation at the time it was beginning to extend and develop its manufacturing and sales operations, and has been in charge of Visking sales for four years. He has built up a sales force which has already made its mark in the meat field, and he is known everywhere for his keen merchandising intelligence as well as pleasing personality.



MAKING HIS MARK ON MEAT.

Howard R. Medici, general sales manager of the Visking Corporation, is elected vice president of the company.



PACKERS COMMISSION CO.

SPECIALIZING IN **DRESSED HOGS** FROM THE HOG BELT

CHICAGO BOARD OF TRADE BLDG. : : Phone Webster 3113

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday,
Mar. 2, 1933.

REGULAR HAMS.			
	Green Standard.	Sweet Pickled Standard.	Fancy.
8-10	8	8	8½
10-12	8	8	8½
12-14	7½	7½	8
14-16	7½	7½	8
10-16 range	7½	7½	8

BOILING HAMS.			
	Green Standard.	Sweet Pickled Standard.	Fancy.
10-18	7½	7½	7½
18-20	7½	7½	7½
20-22	7½	7½	7½
10-22 range	7½	7½	7½

SKINNED HAMS.			
	Green Standard.	Sweet Pickled Standard.	Fancy.
10-12	8½	8½	8½
12-14	8	8	8
14-16	7½	7½	8
16-18	7½	7½	8
18-20	7½	7½	8
20-22	7	7	7½
22-24	6½	6½	7
24-26	6	6	6½
26-28	5½	5½	6
30-35	5½	5½	6

PICNICS.			
	Green Standard.	Sweet Pickled Standard.	Sh. Shank.
4-6	4½	4½	5
6-8	4½	4½	4½
8-10	4½	4½	4½
10-12	4½	4½	4½
12-14	4½	4½	4½

BELLIES.			
	Green Sq. Sides.	S.P. Dry Cured.	
6-8	7½	7½	7
8-10	7	7	6½
10-12	6½	6	6
12-14	5½@6	5½	5
14-16	5½@5½	5	5½
16-18	5	5	5½

D. S. BELLIES.			
	Clear Standard.	Fancy.	Rib
14-16	4½	4½	4½
16-18	4½	4½	4½
18-20	4½	4½	4½
20-25	4½	4½	4½
25-30	4½	4½	4½
30-35	4½	4½	4½
35-40	4½	4½	4½
40-50	3½	3½	3½
50-60	3½	3½	3½

D. S. FAT BACKS.			
	Clear Standard.	Fancy.	Rib
8-10	3	3	3½
10-12	3	3	3½
12-14	3	3	3½
14-16	3	3	3½
16-18	3	3	3½
18-20	3	3	3½
20-25	3	3	3½

OTHER D. S. MEATS.			
Extra short clears	35-45	4n	
Extra short ribs	35-45	4n	
Regular plates	6-8	3½	
Clear plates	4-6	3	
Jowl butts		2½	
Green square jowls		3½	
Green rough jowls		2½	

LARD.	
Prime steam, cash	3.77½
Prime steam, loose	3.22½
Refined, in export boxes—N. Y.	4.57½
Neutral, in tierces	5.12½
Raw leaf	3.12½

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, FEBRUARY 25, 1933.

	Open.	High.	Low.	Close.
LARD—				
Mar. ...	3.72½	3.72½	3.72½	3.72½
May ...	3.82½	3.82½	3.82½	3.82½
July ...	3.95	3.95	3.92½	3.92½
Sept. ...	4.05	4.05	4.02½	4.02½

CLEAR BELLIES—			
Mar. ...	4.12½ax		
May ...	4.20ax		
July ...	4.37½ax		

MONDAY, FEBRUARY 27, 1933.

	Open.	High.	Low.	Close.
LARD—				
Mar. ...	3.72½	3.72½	3.72½	3.72½
May ...	3.82½	3.82½	3.82½	3.82½
July ...	3.95	3.95	3.92½	3.92½
Sept. ...	4.02½	4.02½	4.02½	4.02½

CLEAR BELLIES—			
Mar. ...	4.12½n		
May ...	4.17½	4.15	4.17½
July ...	4.37½n		

TUESDAY, FEBRUARY 28, 1933.

	Open.	High.	Low.	Close.
LARD—				
Mar. ...	3.72½	3.72½	3.72½	3.72½
May ...	3.82½	3.82½	3.82½	3.82½
July ...	3.95	3.95	3.92½	3.92½
Sept. ...	4.02½	4.02½	4.02½	4.02½

CLEAR BELLIES—			
Mar. ...	4.12½n		
May ...	4.17½	4.20	4.17½
July ...	4.40b		

WEDNESDAY, MARCH 1, 1933.

	Open.	High.	Low.	Close.
LARD—				
Mar. ...	3.72½b			
May ...	3.85	3.85	3.85	3.85
July ...	3.95	3.97½	3.95	3.97½
Sept. ...	4.05	4.05	4.05	4.05

CLEAR BELLIES—			
Mar. ...	4.12½n		
May ...	4.20	4.22½	4.20
July ...	4.42½		

THURSDAY, MARCH 2, 1933.

	Open.	High.	Low.	Close.
LARD—				
Mar. ...	3.90	3.92½	3.90	3.92½
May ...	4.00	4.07½	4.00	4.07½
July ...	4.07½	4.10	4.07½	4.10

CLEAR BELLIES—			
Mar. ...	4.15b		
May ...	4.22½		
July ...	4.42½b		

FRIDAY, MARCH 3, 1933.

	Open.	High.	Low.	Close.
LARD—				
Mar. ...	3.95	3.95	3.95	3.95
May ...	4.05	4.15	4.05	4.15
July ...	4.22	4.27	4.22	4.22-ax
Sept. ...	4.30	4.32	4.30	4.32

CLEAR BELLIES—			
Mar. ...	4.15b		
May ...	4.25	4.30	4.25
July ...	4.42n		

Key: ax, asked; b, bid; n, nominal; —, split.

Watch the Wanted page for bargains.

ANIMAL OILS.

Prime edible lard oil	@ 7½
Headlight burning oil	@ 6½
Prime winter strained	@ 6½
Extra winter strained	@ 6
Extra lard oil	@ 6½
Extra No. 1	@ 6½
No. 1 lard oil	@ 5½
No. 2 lard oil	@ 5
Acidless tallow oil	@ 4½
20° C. T. neatfoot oil	@ 12½
Pure neatfoot	@ 8½
Special neatfoot	@ 6
Extra neatfoot	@ 5½
No. 1 neatfoot	@ 5½

Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops	@1.27½
Oak pork barrels, black iron hoops	@1.32½
Ash pork barrels, galv. iron hoops	@1.42½
Oak pork barrels, galv. iron hoops	@1.47½
White oak ham tierces	2.00
Red oak lard tierces	@1.67½
White oak lard tierces	@1.77½

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Feb. 25, 1933:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ended—	Jan. 1, 1933.	Feb. 25, 1933.	Feb. 27, 1933.	Feb. 28, 1933.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	252	370	386	472	472
To Belgium	100	100	100	100	100
United Kingdom	147	316	254	400	400
Other Europe	32	15	15	15	15
Cuba	68	48	107	68	68
Other countries	5	6	7	22	22

BACON, INCLUDING CUMBERLANDS.

	Week ended—	Jan. 1, 1933.	Feb. 25, 1933.	Feb. 27, 1933.	Feb. 28, 1933.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	246	342	110	204	204
To Germany	115	256	13	62	62
United Kingdom	40	8	62	100	100
Other Europe	4	17	18	20	20
Cuba	87	1	12	24	24
Other countries	1	1	1	1	1

PICKLED PORK.

	Week ended—	Jan. 1, 1933.	Feb. 25, 1933.	Feb. 27, 1933.	Feb. 28, 1933.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	109	45	231	191	191
To United Kingdom	7	12	1	9	9
Other Europe	39	9	20	20	20
Canada	56	36	221	221	221
Other countries	1	1	1	1	1

LARD.

	Week ended—	Jan. 1, 1933.	Feb. 25, 1933.	Feb. 27, 1933.	Feb. 28, 1933.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	7,080	9,201	11,401	125,041	125,041
To Germany	1,513	1,630	2,886	48,002	48,002
Netherlands	60	60	78	11,200	11,200
United Kingdom	4,062	5,003	5,714	40,113	40,113
Other Europe	477	528	1,423	6,071	6,071
Cuba	271	548	444	2,007	2,007
Other countries	607	253	1,356	9,964	9,964

TOTAL EXPORTS BY PORTS.

	Week ended—	Jan. 1, 1933.	Feb. 25, 1933.	Feb. 27, 1933.	Feb. 28, 1933.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Total	252	246	100	7,000	7,000
Boston	100	100	18	18	18
Detroit	100	100	27	1,316	1,316
Key West	68	4	53	18	18
New Orleans	5	1	3	719	719
New York	70	239	7	3,017	3,017
Philadelphia	1	1	1	1	1
Baltimore	1	1	1	1	1
Mobile	1	1	1	1	1

DESTINATION OF EXPORTS.

	Week ended—	Jan. 1, 1933.	Feb. 25, 1933.	Feb. 27, 1933.	Feb. 28, 1933.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Exported to:					
United Kingdom (total)	147	115	115	115	115
Liverpool	90	115	115	115	115
London	22	1	1	1	1
Other United Kingdom	35	1	1	1	1

Exported to:

	Week ended—	Jan. 1, 1933.	Feb. 25, 1933.	Feb. 27, 1933.	Feb. 28, 1933.
	M lbs.	M lbs.	M lbs.	M lbs.	M lbs.
Germany (total)	1,513	1,630	2,886	48,002	48,002
Hamburg	1,400	1,400	1,400	1,400	1,400
Other	4	4	4	4	4

*Corrected to January 31, 1933.

†Exports to Europe only.

CURING MATERIALS.

	Bbls.	Each.
Nitrite of soda, l. e. l. Chicago	104	
Salt peter, 25 bbl. lots, f.o.b. N. Y.		
Dbl. refined granulated	64	10
Small crystals	74	
Medium crystals	74	
Large crystals	8	
Bbl. reld. gran. nitrate of soda	8	1.2
Less than 25 bbl. lots, ¼ c more.		

Salt—	
Granulated, carlots, per ton, f.o.b. Chicago, bulk	\$4.00
Medium, carlots, per ton, f.o.b. Chicago, bulk	\$4.00
Rock, carlots, per ton, f.o.b. Chicago	\$4.00

Sugar--	
Raw sugar, 96 basis, f.o.b. New Orleans	Q2.57
Second sugar, 90 basis.....	None
Syrup testing, 63 to 65 combined sucrose and invert, New York.....	Q3.30
Standard gran. f.o.b. refiners (2%).....	Q3.30
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	Q3.15
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	Q3.15

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Week ended, March 1, 1933.	Cor. week, 1932.
Prime native steers—	
400-600.....12 @ 12 1/2	15 @ 12 1/2
600-800.....12 @ 12 1/2	14 1/2 @ 12 1/2
800-1000.....9 1/2 @ 10	14 1/2 @ 12 1/2
Good native steers—	
400-600.....10 @ 11	12 1/2 @ 13 1/2
600-800.....9 1/2 @ 10 1/2	12 1/2 @ 13 1/2
800-1000.....9 1/2 @ 8 1/2	12 1/2 @ 13 1/2
Medium steers—	
400-600.....9 @ 9 1/2	10 1/2 @ 12 1/2
600-800.....8 1/2 @ 9 1/2	10 1/2 @ 11 1/2
800-1000.....7 1/2 @ 8	11 @ 11 1/2
Heifers, good, 400-600.....9 1/2 @ 11 1/2	11 @ 11 1/2
Cows, 400-600.....5 1/2 @ 7 1/2	6 1/2 @ 9 1/2
Hind quarters, choice.....@ 17	@ 21 1/2
Fore quarters, choice.....@ 10	@ 11

Beef Cuts.

Steer loins, prime.....@ 19	@ 35
Steer loins, No. 1.....@ 17	@ 33
Steer loins, No. 2.....@ 15	@ 30
Steer short loins, prime.....@ 20	@ 45
Steer short loins, No. 1.....@ 23	@ 45
Steer short loins, No. 2.....@ 19	@ 31
Steer loin ends (hips).....@ 12	@ 23
Steer loin ends, No. 2.....@ 12	@ 22
Cow loins.....@ 12	@ 14
Cow short loins.....@ 12	@ 13
Cow loin ends (hips).....@ 8	@ 13
Steer ribs, prime.....@ 14	@ 20
Steer ribs, No. 1.....@ 12	@ 19
Steer ribs, No. 2.....@ 11	@ 16
Cow ribs, No. 1.....@ 7	@ 8 1/2
Cow ribs, No. 3.....@ 8	@ 8 1/2
Steer rounds, prime.....@ 9	@ 11 1/2
Steer rounds, No. 1.....@ 8 1/2	@ 11
Steer rounds, No. 2.....@ 8	@ 10 1/2
Steer chuck, prime.....@ 8	@ 9 1/2
Steer chuck, No. 1.....@ 7	@ 8 1/2
Steer chuck, No. 2.....@ 6 1/2	@ 8
Cow rounds, No. 1.....@ 7 1/2	@ 8
Cow rounds, No. 2.....@ 6 1/2	@ 7
Steer plates.....@ 5	@ 7 1/2
Medium plates.....@ 3	@ 4
Briskets, No. 1.....@ 9	@ 13
Steer navel ends.....@ 3	@ 4
Cow navel ends.....@ 3 1/2	@ 3 1/2
Fore shanks.....@ 6	@ 8
Hind shanks.....@ 4	@ 5
Strip loins, No. 1.....@ 50	@ 50
Strip loins, No. 2.....@ 25	@ 43
Sirloin butts, No. 1.....@ 16	@ 27
Sirloin butts, No. 2.....@ 10	@ 17
Beef tenderloins, No. 1.....@ 45	@ 60
Beef tenderloins, No. 2.....@ 40	@ 55
Rump butts.....@ 12	@ 18
Flank steaks.....@ 12	@ 18
Shoulder clods.....@ 8	@ 9
Hanging tenderloins.....@ 5 1/2	@ 8
Insides, green, 6 @ 8 lbs.....@ 10	@ 14
Outsides, green, 5 @ 6 lbs.....@ 8	@ 7 1/2
Knuckles, green, 5 @ 6 lbs.....@ 8 1/2	@ 9

Beef Products.

Brains (per lb.).....@ 7	@ 8
Hearts.....@ 4	@ 3 1/2
Tongues.....@ 14	@ 18
Sweetbreads.....@ 14	@ 18
Ox-tail, per lb.....@ 10	@ 12
Fresh tripe, plain.....@ 4	@ 4
Fresh tripe, H. C.....@ 8	@ 8
Livers.....@ 14	@ 17
Kidneys, per lb.....@ 8	@ 11

Veal.

Choice carcass.....10 @ 11	10 @ 11
Good carcass.....9 @ 10	8 @ 10
Good saddles.....12 @ 14	12 @ 14
Good racks.....@ 8	@ 9
Medium racks.....@ 7	@ 7

Veal Products.

Brains, each.....@ 8	@ 7
Sweetbreads.....@ 30	@ 50
Calf livers.....@ 30	@ 50

Lamb.

Choice lambs.....@ 14	@ 16
Medium lambs.....@ 12	@ 14
Choice saddles.....@ 16	@ 18
Medium saddles.....@ 14	@ 16
Choice fores.....@ 12	@ 10
Medium fores.....@ 10	@ 9
Lamb frica, per lb.....@ 25	@ 25
Lamb tongues, per lb.....@ 9	@ 10
Lamb kidneys, per lb.....@ 25	@ 15

Mutton.

Heavy sheep.....@ 5	@ 4 1/2
Light sheep.....@ 9	@ 7
Heavy saddles.....@ 12	@ 5
Light saddles.....@ 7	@ 8
Heavy fores.....@ 8	@ 3
Light fores.....@ 6	@ 4
Mutton legs.....@ 12	@ 11
Mutton loins.....@ 8	@ 7
Mutton stew.....@ 4	@ 3
Sheep tongues, per lb.....@ 10	@ 10
Sheep heads, each.....@ 12	@ 12

Fresh Pork, Etc.

Pork loins, 8 @ 10 lbs. av.....@ 9	@ 10
Picnic shoulders.....@ 6	@ 7 1/2
Skinned shoulders.....@ 8	@ 8 1/2
Tenderloins.....@ 24	@ 28
Spare ribs.....@ 5	@ 5 1/2
Back fat.....@ 6	@ 7
Boston butts.....@ 7 1/2	@ 7 1/2
Boneless butts, cellar trim, 2 @ 4.....@ 10	@ 11 1/2
Hocks.....@ 5 1/2	@ 6
Tails.....@ 5	@ 5
Neck bones.....@ 2	@ 3
Slip bones.....@ 5	@ 9
Blade bones.....@ 6	@ 6
Pigs' feet.....@ 2 1/2	@ 3
Kidneys, per lb.....@ 4	@ 5
Livers.....@ 3 1/2	@ 2
Brains.....@ 6 1/2	@ 8
Ears.....@ 3 1/2	@ 4 1/2
Snouts.....@ 4	@ 5
Heads.....@ 4	@ 5

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....@ 16	@ 16
Country style sausage, fresh in link.....@ 15	@ 15
Country style sausage, fresh in bulk.....@ 11	@ 11
Country style pork sausage, smoked.....@ 15	@ 15
Frankfurts in sheep casings.....@ 14	@ 14
Frankfurts in hog condition.....@ 13	@ 13
Bologna in beef bungs, choice.....@ 14	@ 14
Bologna in beef middles, choice.....@ 14	@ 14
Liver sausage in beef rounds.....@ 15	@ 15
Smoked liver sausage in hog bungs.....@ 13	@ 13
Liver sausage in hog bungs.....@ 13	@ 13
Head cheese.....@ 17	@ 17
New England luncheon specialty.....@ 17	@ 17
Mixed luncheon specialty, choice.....@ 15	@ 15
Tongue sausage.....@ 17	@ 17
Blood sausage.....@ 13	@ 13
Polish sausage.....@ 14	@ 14

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....@ 35	@ 35
Thuringer cervelat.....@ 15	@ 15
Farmer.....@ 22	@ 22
Holsteiner.....@ 20	@ 20
B. C. salami, choice.....@ 35	@ 35
Milano salami, choice, in hog bungs.....@ 31	@ 31
B. C. salami, new condition.....@ 15	@ 15
Friseses, choice, in hog middles.....@ 26	@ 26
Genoa style salami.....@ 23	@ 23
Pepperoni.....@ 15	@ 15
Mortadella, new condition.....@ 25	@ 25
Italian style ham.....@ 32	@ 32
Capicola.....@ 32	@ 32
Virginia hams.....@ 32	@ 32

SAUSAGE MATERIALS.

Regular pork trimmings.....3 @ 3 1/2	@ 3 1/2
Special lean pork trimmings.....6 @ 5 1/2	@ 5 1/2
Extra lean pork trimmings.....6 @ 6 1/2	@ 6 1/2
Pork hearts.....@ 3 1/2	@ 3 1/2
Pork livers.....@ 2	@ 2
Native boneless bull meat (heavy).....@ 6	@ 6
Boneless chucks.....@ 5 1/2	@ 5 1/2
Shank meat.....@ 5 1/2	@ 5 1/2
Beef trimmings.....@ 4 1/2	@ 4 1/2
Beef cheeks (trimmed).....@ 4	@ 4
Dressed canners, 350 lbs. and up.....@ 4	@ 4
Dressed cutter cows, 400 lbs. and up.....@ 4 1/2	@ 4 1/2
Dr. bologna bulls, 600 lbs. and up.....@ 2	@ 2
Beef tripe.....@ 6	@ 6
Pork tongues, canner trim, S. P.....@ 6	@ 6

SAUSAGE CASINGS.

(F.O.B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 180 pack.....26	
Domestic rounds, 140 pack.....33	
Export rounds, wide.....40	
Export rounds, medium.....30	
Export rounds, narrow.....35	
No. 1 weasands.....11	
No. 2 weasands.....12 1/2 @ 14	
No. 2 bungs.....07 1/2	
Middles, regular.....85	
Middles, select wide 2 @ 2 1/2 in. diameter.....1.35	
Middles, select, extra wide, 2 1/2 in. and over.....2.10	
Dried bladders:	
12-15 in. wide, flat.....90	
10-12 in. wide, flat.....80	
8-10 in. wide, flat.....40	
6-8 in. wide, flat.....30 @ 35	
Hog casings:	
Narrow, per 100 yds.....1.05	
Narrow, special, per 100 yds.....1.35	
Medium, regular......95	
Wide, per 100 yds......80	
Extra wide, per 100 yds......70	
Export bungs......24	
Large prime bungs......19	
Medium prime bungs......11 1/2	
Small prime bungs......5 1/2 @ 6 1/2	
Middles, per set......20	
Stomachs......08	

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 3 to crate.....\$4.25	
Large tins, 1 to crate.....5.00	
Frankfurt style sausage in sheep casings—	
Small tins, 3 to crate.....5.25	
Large tins, 1 to crate.....6.00	
Smoked link sausage in hog casings—	
Small tins, 2 to crate.....4.50	
Large tins, 1 to crate.....5.25	

DRY SALT MEATS.

Clear bellies, 18 @ 20 lbs.....@ 4 1/2	@ 4 1/2
Clear bellies, 14 @ 16 lbs.....@ 4 1/2	@ 4 1/2
Rib bellies, 25 @ 30 lbs.....@ 4 1/2	@ 4 1/2
Fat backs, 10 @ 12 lbs.....@ 3 1/2	@ 3 1/2
Fat backs, 14 @ 16 lbs.....@ 3 1/2	@ 3 1/2
Regular plates.....@ 3 1/2	@ 3 1/2
Butts.....@ 2 1/2	@ 2 1/2

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14 @ 16 lbs.....@ 13	@ 13
Fancy skd. hams, 14 @ 16 lbs.....@ 13	@ 13
Standard reg. hams, 14 @ 16 lbs.....@ 11	@ 11
Picnics, 4 @ 8 lbs.....@ 8 1/2	@ 8 1/2
Fancy bacon, 6 @ 8 lbs.....@ 15	@ 15
Standard bacon, 6 @ 8 lbs.....@ 11 1/2	@ 11 1/2
No. 1 beef ham sets, smoked.....@ 15	@ 15
Insides, 8 @ 12 lbs.....@ 27	@ 27
Outsides, 5 @ 9 lbs.....@ 22	@ 22
Knuckles, 5 @ 9 lbs.....@ 22	@ 22
Cooked hams, choice, skin on, fattened.....@ 17	@ 17
Cooked hams, choice, skinless, fattened.....@ 17	@ 17
Cooked picnics, skin on, fattened.....@ 10	@ 10
Cooked picnics, skinned, fattened.....@ 10	@ 10
Cooked loin roll, smoked.....@ 26	@ 26

BARRELED PORK AND BEEF.

Mess pork, regular.....@ 12.00	@ 12.00
Family back pork, 24 to 34 pieces.....@ 13.00	@ 13.00
Family back pork, 35 to 45 pieces.....@ 13.00	@ 13.00
Clear back pork, 40 to 50 pieces.....@ 10.75	@ 10.75
Clear plate pork, 25 to 35 pieces.....@ 9.50	@ 9.50
Brisket pork.....@ 9.50	@ 9.50
Plate beef.....@ 15.00	@ 15.00
Extra plate beef, 200 lb. bbls.....@ 16.00	@ 16.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....\$12.00	\$12.00
Honeycomb tripe, 200-lb. bbl.....15.00	15.00
Pocket honeycomb tripe, 200-lb. bbl.....17.00	17.00
Pork feet, 200-lb. bbl.....18.25	18.25
Pork tongues, 200-lb. bbl.....35.00	35.00
Lamb tongues, short cut, 200-lb. bbl.....35.00	35.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....@ 9 1/2	@ 9 1/2
1-lb. cartons, f.o.b. Chicago.....@ 7 1/2	@ 7 1/2
(30- and 60-lb. solid packed tubs, 1c per lb. less.).....@ 9 1/2	@ 9 1/2
Pastry, 60-lb. tubs, f.o.b. Chicago.....@ 9 1/2	@ 9 1/2

LARD.

Prime steam, cash (Ed. Trade).....@ 3.80	@ 3.80
Prime steam, loose (Ed. Trade).....@ 3.32 1/2	@ 3.32 1/2
Refined lard, tierces, f.o.b. Chicago.....@ 5	@ 5
Kettle rendered, tierces, f.o.b. Chgo.....@ 5 1/2	@ 5 1/2
Leaf, kettle rendered, tierces, f.o.b. Chicago.....@ 5 1/2	@ 5 1/2
Neutral, in tierces, f.o.b. Chicago.....@ 5 1/2	@ 5 1/2
Compound, vegetable, tierces, c.a.f.....@ 5 1/2	@ 5 1/2

OLEO OIL AND STEARINE.

Extra oleo oil.....@ 5	@ 5
Prime No. 1 oleo oil.....@ 4 1/2	@ 4 1/2
Prime No. 2 oleo oil.....@ 4 1/2	@ 4 1/2
Prime No. 3 oleo oil.....@ 3 1/2	@ 3 1/2
Prime oleo stearine, edible.....@ 3	@ 3

TALLOW AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre.....2 1/2 @ 2 1/2	2 1/2 @ 2 1/2
Prime packers' tallow.....2 1/2 @ 2 1/2	2 1/2 @ 2 1/2
No. 1 tallow, 10% f.a. f.o.b.....2 1/2 @ 2 1/2	2 1/2 @ 2 1/2
No. 2 tallow, 40% f.a. f.o.b.....2 1/2 @ 2 1/2	2 1/2 @ 2 1/2
Choice white grease.....2 1/2 @ 2 1/2	2 1/2 @ 2 1/2
A-White grease, maximum 5% acid.....1 1/2 @ 2	1 1/2 @ 2
Yellow grease, 10 @ 15%.....1 1/2 @ 1 1/2	1 1/2 @ 1 1/2
Brown grease, 40% f.a. f.o.b. Chicago.....1 1/2 @ 1 1/2	1 1/2 @ 1 1/2

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, prompt.....@ 2 1/2	@ 2 1/2
White, deodorized, in bbls., f.o.b. Chgo.....@ 1 1/2 @ 1 1/2	@ 1 1/2 @ 1 1/2
Yellow, deodorized.....@ 1 1/2 @ 1 1/2	@ 1 1/2 @ 1 1/2
Soap stock, 50% f.a. f.o.b.....@ 1 1/2 @ 1 1/2	@ 1 1/2 @ 1 1/2
Corn oil, in tanks, f.o.b. mills.....2 1/2 @ 3	2 1/2 @ 3
Soya bean oil, f.o.b. mills.....2 1/2 @ 3	2 1/2 @ 3
Cocconut oil, seller's tanks, f.o.b. coast.....2 1/2 @ 3	2 1/2 @ 3
Refined in bbls., f.o.b. Chicago.....@ 1 1/2 @ 1 1/2	@ 1 1/2 @ 1 1/2

Three Ways to Use Ham Butt Slices

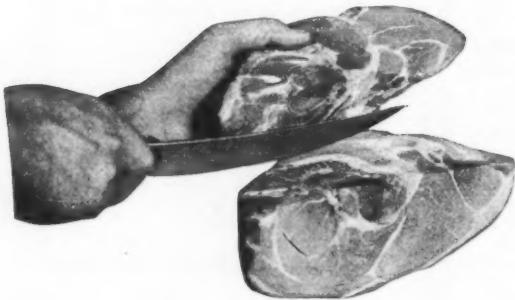
Ham butt slices were suggested in the February 25 issue of THE NATIONAL PROVISIONER as one of three ways to use the smoked ham butt. The other two ways are described here.

II—HAM BUTT CUT INTO TWO PIECES.

The smoked ham butt may be used to advantage by cutting it into two pieces, providing a piece for baking and one for seasoning.

The butt is cut as indicated by the white line on the picture to the right.

1. Cut the butt into two pieces.



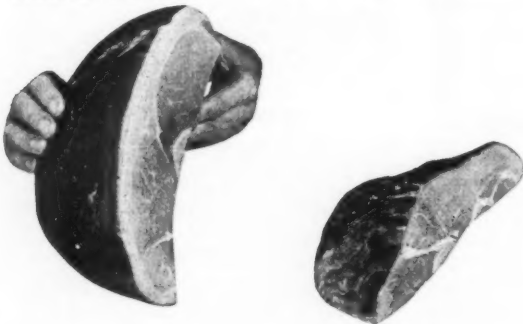
2. Piece which contains aitch bone may be used for seasoning purposes. Other piece is practically boneless and will make a desirable, easily-carved cut for baking.



HAM BUTT CUT INTO DOUBLE SLICES.

Seasonable demand often necessitates cutting a maximum number of slices from a smoked ham. Meaty section of butt may be converted into double slices, which are very attractive in appearance.

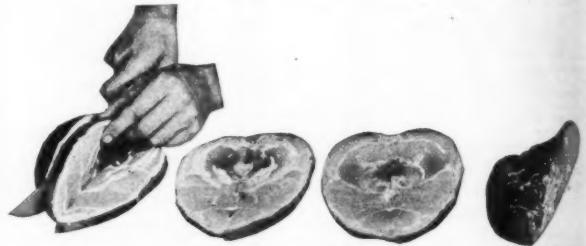
1. Turn meaty section over so that cut surface will rest on block.



2. Cut into double slices.



3. Open double slices as though opening pages of a book.



4. An attractive display of double slices. At upper right is aitch bone piece for seasoning.



Next week—Ways to use center cut of ham.

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Retail Section

Spreading the Meat Message

The lamb campaign in Wisconsin, in which the National Live Stock and Meat Board has joined forces with the University of Wisconsin, is now actively under way. A total of nearly 1,000 retailers, housewives, students and teachers were present for the demonstrations at Boscobel, Fort Atkinson and Madison, the first three cities on the schedule. Mock duck, crown roast, Saratoga lamb chops and other modern lamb cuts are being given hearty approval, the demonstrations being given by the Board's lamb specialist, E. L. Neubauer. Prof. James Lacey of the university is lecturing on meat, its food value, etc. At Fort Atkinson, some of those present drove in 30 to 40 miles to attend the meeting, and at Madison a night meeting at the university brought out an audience of about 400. Wisconsin radio stations are broadcasting announcements of the meetings daily.

A record attendance of 8,500 housewives greeted the school of meat cookery conducted at Galesburg, Ill., from Feb. 20 to 24. This was the seventeenth annual cooking school sponsored in that city by the Galesburg Register-Mail, but the first one in which the National Live Stock and Meat Board had participated and which especially featured meat. The record-breaking attendance is indicative of the interest of housewives in the subject of meat.

Following the Galesburg school Miss Ruth Chambers, home economist of the Board, went to Council Bluffs, Ia., to conduct a four-day school of meat cookery in that city. Other cities on the cooking school schedule for the next few weeks include Waukegan, Ill.; Buffalo, Syracuse, Albany and Rochester, N. Y.; Cincinnati, O.; Evansville and Indianapolis, Ind.; and Pittsburgh, Pa.

Following completion of the recent four-weeks' meat campaign in New York City Paul A. Goesser of the National Live Stock and Meat Board conducted meat merchandising demonstrations in Paterson, N. J., York, Pa., and Richmond, Va. A total of 850 retail meat dealers and packer salesmen at these meetings acclaimed the new cuts of beef, pork and lamb and took home new ideas to put into practical use.

A revised edition of the National Live Stock and Meat Board's lamb merchandising manual, "Cashing In on Lamb," is just off the press. The new edition has been published in order to present the most up-to-the-minute facts on lamb merchandising as developed by the

Retail Pricing Charts

Charts enabling meat retailers to figure prices on different cuts of beef from the carcass, prepared by A. T. Edinger of the U. S. Bureau of Agricultural Economics, were printed by THE NATIONAL PROVISIONER in its issues of December 24, 1932, and January 7, 1933, accompanied by diagrams of the various cuts.

Copies of these charts—either Chicago or New York method of cutting—may be obtained for 5c each upon application to The National Provisioner, 407 S. Dearborn st., Chicago. Special prices for quantities upon application.

Board. The new manual contains 48 pages in comparison with the previous edition of 32 pages, and more than 100 illustrations are used. This manual will be given nation-wide distribution in connection with the Board's lamb merchandising program.

Entries in the National Live Stock and Meat Board's tenth annual national meat story contest have come in to date from 436 high schools in 47 states and the District of Columbia. More than 100,000 high school students have taken part in this contest since its inception. A wide variety of meat subjects has been covered in stories submitted each year.

A new series of meat advertisements for retail meat dealers was recently prepared by the National Live Stock and Meat Board. These advertisements are

prepared at regular intervals throughout the year, and are furnished to newspapers through the medium of the National Editorial Association and more than a score of state editorial associations. The newspapers sell space for these ads to local retail meat dealers, the plan resulting in stimulating meat advertising in all sections of the country. In the few days since the new ads were mailed out, requests have been received from 117 publications over a wide area.

Eighteen hundred housewives of Milwaukee, Wis., witnessed meat merchandising and meat cooking demonstrations presented by the Board on Feb. 20, 21 and 23. The three days' demonstrations were given at a three-day cooking school sponsored by the Milwaukee Gas Light Company. The merchandising demonstrations were presented by E. L. Neubauer of the Board and the cooking school was conducted by Miss Inez Searles Willson, home economics director of the Board. Beef, pork and lamb dishes were prepared in the cooking school and facts presented as to the utility of the various cuts. Following the demonstrations for housewives the program was given before 60 home economics teachers from Milwaukee schools and colleges.

MARCH MEAT MERCHANDISING.

March is a blustery, uncomfortable interlude between cold weather and weather we hope will be a little warmer. It's sometimes a curious month for the housewife to plan meals, since some days are cold enough to be in the depths of winter and some days are so seductively warm that one looks forward confidently to the time when no outer coat will be necessary.

Soups are a good thing to feature during the cold days, canned soups which may be quickly warmed, and which will provide that physical cheer necessary on a cold day. "Ready-to-serve" main dishes in cans, should be interesting to the housewife for this month, such as beef and lamb stew, chicken fricassee with rice, chicken a la king, chicken and beef tamales, canned rice with tomato sauce, canned baked beans which are actually oven baked, rich with molasses and salt pork. All of these things save the housewife's time and energy, as they may be heated and served as the main dish of the meal.

And for the store given to gayety, festivity and sales, St. Patrick's on March 17 offers opportunity for increased aggressive merchandising. Why not in one corner erect a St. Patrick's booth, or St. Patrick's counter? This may be done in any fashion desired with green crepe or tissue paper. An easy

Retail Meat Prices

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats, in mostly cash and carry stores. Compiled by the U. S. Bureau of Agricultural Economics. Prices are based on simple average of quotations received.

	NEW YORK.			CHICAGO.		
	Feb. 15, 1933.	Feb. 15, 1932.	Feb. 15, 1931.	Feb. 15, 1933.	Feb. 15, 1932.	Feb. 15, 1931.
Beef.						
Porterhouse steak...	.36	.46	.50	.31	.34	.42
Stirloin steak30	.41	.38	.26	.28	.37
Round steak29	.36	.38	.22	.24	.34
Rib roast, 1st 6 cuts ..	.24	.32	.34	.21	.25	.26
Chuck roast18	.20	.26	.16	.16	.22
Plate beef00	.12	.16	.09	.10	.14
Lamb.						
Legs22	.23	.28	.20	.21	.26
Loin chops35	.36	.40	.29	.32	.42
Rib chops28	.29	.32	.25	.25	.38
Stewing09	.10	.16	.10	.11	.14
Pork.						
Chops, center cuts...	.20	.22	.30	.19	.18	.22
Bacon, strips20	.28	.30	.19	.17	...
Bacon, sliced24	.31	.39	.23	.25	...
Hams, whole17	.22	.28	.13	.16	.22
Picnics, smoked10	.12	.18	.10	.11	.14
Lard10	.13	.14	.07	.07	.11
Veal.						
Cutlets38	.45	.51	.28	.34	.38
Loin chops30	.37	.35	.23	.27	.38
Rib chops26	.31	.35	.20	.22	.32
Stewing (breast) ..	.13	.16	.20	.10	.11	.18

These prices are based on mean of range quotations prior to October 15, 1931 for New York and to July 15, 1932, for Chicago. Subsequently on simple average of quotations received, all grades pork and good grade other meats.

way to do is to wheel out a counter or island table, cover it with green paper and pile thereon the foods you wish to sell. Over the table suspend such signs as these:

"Do You Know St. Patrick's is Coming?"

"We're Indeed Green if We Can't Sell You These."

"We're Green With Envy When We Think of Your St. Patrick's Bridge or Dance or Game Party."

"How About March Seventeenth, Anyway? Are You Planning for It?"

NEWS OF THE RETAILERS.

Lloyd Shriver has purchased the Van Auker grocery and meat market, Farmington, Ia.

Graff Grocery and Meat Market, Excelsior Springs, Mo., has moved to a new location on Thompson ave.

W. C. Bowie Meat Market, Moulton, Ia., was severely damaged by fire recently.

The ninth of the Bestervelt grocery and meat markets has been opened at 1842 Oakland drive, Kalamazoo, Mich.

City Meat Market, Redfield, S. D., was destroyed by fire recently.

A. L. Colburn meat market, Garvin, Minn., has been purchased by F. Larson.

Oswald Wolf has engaged in the meat and grocery business at 2037 West State st., Milwaukee, Wis.

J. J. Gaertner has opened the city meat market at 124 West Wisconsin ave., Neenah, Wis.

Independent Provision Co. has sold its market at 306 Mankato ave., Winona, Minn., to Charles Burgdorf.

Silver Haugen has sold his interest in the meat business in Hanska, Minn., to his partner, Ole Midtbruget.

Ed Frisbie has sold the Sanitary Meat Market, Vicksburg, Mich., to Everett Haynes.

Herman Potratz has sold his interest in the Hillside Market, Burlington, Wis., to his partner, Mr. Hawkins.

The Anderson Market, Delevan, Wis., has been sold by Clarence Anderson to E. J. Host.

The Gilbert Cash Store and Market, Portage, Wis., has been reopened for business after having been closed for some time.

Ed Jerrow has taken over the meat department of Austin's Store, LeCenter, Minn.

NEW YORK NEWS NOTES.

Ross M. Swickard, dry sausage department, Geo. A. Hormel & Co., Austin, Minn., spent a few days in New York during the past week.

P. L. Reed, vice president and treasurer, and L. B. Dodd, dressed beef department, Armour and Company, Chicago, visited New York during the past week.

President E. G. Hinton, of A. Fink & Sons, Inc., Newark, N. J., returned this week from a vacation visit at Miami, Fla., much refreshed and ready to tackle the job with renewed vigor.

Chicago visitors to Swift & Company, New York, during the past week were vice president J. P. Spang, Jr., advertising manager W. E. Smith, and H. C. Stanton, head of the specialty sales department.

President Jay E. Decker, Jacob E. Decker & Sons Company, Mason City, Iowa, spent a few days at his West 14th st. office, which is in charge of Chas. E. Haman, and also renewed acquaintance among the trade during the past week.

Prior to sailing on the s.s. Eastern Prince for South America with Mrs. McCartan on February 25 A. R. McCartan of Wilson & Co. visited at the New York plant of the company. Other visitors to New York during the past week included vice presidents W. J. Cawley and J. D. Cooney, both from Wilson & Co., Chicago.

A big unemployment relief ball was held at the Elk's Club on February 23 by the employees of H. C. Bohack Co., Inc. Nearly three thousand Bohack employees, their friends, relatives and those in and out of the meat and grocery fields attended the dance, the proceeds of which will be given to the unemployed of Kings, Queens, Nassau and Suffolk Counties.

The twenty-first annual meeting of the Manhattan Sanitary Inspection Association was held at the offices of the association on February 23. The association, which includes in its membership all of the slaughterers on Manhattan Island, maintains a very efficient inspection force supervised by Dr. J. J. Pardue, chief inspector. Officers for the ensuing year are H. L. Skellinger, chairman; W. K. Reardon, vice chairman, and W. F. Schmidlein, secretary and treasurer. Members of the executive committee include H. S. Price, Abe Strauss and J. Scanlan.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Mar. 2, 1933:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
YEARLINGS (1) (300-500 LBS.):				
Choice	\$9.00@10.50	\$9.00@10.50
Good	8.00@ 9.00	7.00@ 9.00
Medium	7.00@ 8.00	6.00@ 7.50
Common	6.00@ 7.00
STEERS (500-600 LBS.):				
Choice	9.00@10.00	9.00@10.50	9.00@10.00
Good	8.00@ 9.00	7.00@ 9.00	8.00@ 9.00
Medium	7.00@ 8.00	6.00@ 7.50	7.00@ 8.00
Common	6.00@ 7.00	6.00@ 7.00
STEERS (600-700 LBS.):				
Choice	8.00@ 9.00	9.00@10.00	8.50@ 9.50
Good	7.00@ 8.00	7.00@ 9.00	7.50@ 8.50
Medium	6.00@ 7.00	7.00@ 8.00	6.50@ 7.50	7.00@ 7.50
STEERS (700 LBS. UP):				
Choice	7.50@ 8.50	9.00@ 9.50	8.50@ 9.50	8.00@ 9.00
Good	6.50@ 7.50	8.00@ 9.00	7.50@ 8.50	7.50@ 8.00
COWS:				
Good	6.00@ 6.50	6.50@ 7.00	6.00@ 6.50	6.00@ 6.50
Medium	5.00@ 6.00	6.00@ 6.50	5.50@ 6.00	5.50@ 6.00
Common	4.50@ 5.00	5.50@ 6.00	5.00@ 5.50	5.00@ 5.50
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	8.00@ 9.00	12.00@13.00	12.00@13.00	11.00@12.00
Good	7.00@ 8.00	10.00@12.00	10.00@12.00	10.00@11.00
Medium	6.00@ 7.00	9.00@10.00	9.00@10.50	8.00@10.00
Common	5.00@ 6.00	8.00@ 9.00	8.00@ 9.00	7.00@ 8.00
CALF (2) (3):				
Good	8.00@ 9.50
Medium	7.00@ 8.50
Common	6.00@ 7.50
Fresh Lamb and Mutton:				
LAMB (38 LBS. DOWN):				
Choice	11.00@12.50	12.50@13.50	13.00@14.00	13.00@14.00
Good	10.00@11.00	12.00@13.00	12.00@13.00	12.50@13.50
Medium	9.00@10.00	11.00@12.00	11.00@12.00	11.50@12.50
Common	8.50@ 9.50	10.00@11.00
LAMB (39-45 LBS.):				
Choice	11.00@12.50	12.50@13.50	12.00@13.00	13.00@14.00
Good	10.00@11.00	12.00@13.00	11.00@12.00	12.00@13.00
Medium	9.00@10.00	11.00@12.00	10.50@11.50	11.50@12.50
Common	8.50@ 9.50	10.00@11.00
LAMB (46-55 LBS.):				
Choice	9.00@11.00	10.50@12.50	11.00@11.50	12.00@13.00
Good	8.50@ 9.50	10.00@12.00	10.00@11.00	11.00@12.00
MUTTON (EWE) 70 LBS. DOWN:				
Good	7.00@ 8.00	7.00@ 8.00	6.00@ 7.00
Medium	6.00@ 7.00	6.00@ 7.00	5.00@ 6.00
Common	5.00@ 6.00	5.00@ 6.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	8.50@ 9.50	9.50@10.00	9.50@11.00	8.50@ 9.00
10-12 lbs. av.	8.50@ 9.50	9.50@10.00	9.50@11.00	8.50@ 9.00
12-15 lbs. av.	7.50@ 8.50	9.00@ 9.50	8.50@ 9.50	8.00@ 8.50
16-22 lbs. av.	7.50@ 8.00	8.00@ 9.00	7.50@ 8.50	8.00@ 8.50
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	5.50@ 6.50	6.50@ 8.00	6.50@ 7.50
PICNICS:				
6-8 lbs. av.	7.50@ 8.00	6.00@ 6.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	7.00@ 8.00	7.50@ 9.00	7.50@ 8.50
SPARE RIBS:				
Half sheets	4.00@ 6.00
TRIMMINGS:				
Regular	3.00@ 3.50
Lean	5.50@ 7.00

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

LAME DUCK FAREWELL.

(Written by Ruth Bryan Owen, retiring congressman from Florida, and inserted in the Congressional Record by delighted colleagues.)

To members in the coming session,
We leave what's left of the depression.
With 50,000 tones appended.
Telling just how it can be ended.

To congressmen who'll draw our salary
We leave all gunmen in the gallery.
All communists who march and fight
And threaten us with dynamite.

Those stalwart ones may have the onus
Of laying hands upon the bonus.
The currency—to them we hand it
To shrink, contract it, or expand it.

We'll let them exercise their talents
On making that thar budget balance,
And, pointing out with no delaying,
A tax the public won't mind paying.

To make this simple as can be
We leave them to technocracy.
To them we're leaving the analysis
Of beer producing no paralysis.

To them we leave, with stifled sobs,
All persons who are seeking jobs.
Our pangs of exile 'twill assuage
To know we have no patronage.

And while we roam that vast expanse
Where lame ducks seek their sustenance
When happy days are here again
Please let us know just where and when.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended February 25, 1933:

Point of origin.	Commodity.	Amount.
Argentina—Canned meats	117,000 lbs.
Canada—Pork tenderloins	930 lbs.
Canada—Bacon	3,779 lbs.
Canada—Sausage	120 lbs.
England—Meat paste	213 lbs.
Germany—Sausage	6,600 lbs.
Germany—Ham	3,946 lbs.
Germany—Bacon	1,898 lbs.
Holland—Liverpaste	390 lbs.
Holland—Ham	240 lbs.
Ireland—Bacon	1,863 lbs.
Ireland—Ham	318 lbs.
Italy—Salami	385 lbs.
Norway—Meat cakes	937 lbs.
Switzerland—Soup tablets	902 lbs.
Uruguay—Canned corned beef	108,000 lbs.

All This for \$5.00

- * 1—6" Boning Knife, Best Quality Steel
- * 1—9" Solid Steel Market Cleaver, German Pattern, 2 lb. 10 oz.
- * 1—10" Roast Beef Tier, with eye
- * 1—12" Steak Knife, Straight or Clamshell Type (state which)
- * 1—14" Butcher Steel, Genuine "Dick" Magnetized

Unheard of value!
Complete set of all five tools sent anywhere in U. S. for \$5.00.
C.O.D.
Check
or
Cash
Fully guaranteed!
Write today.

**A.C. Wicke Mfg. Co.**

414 East 102nd St.
New York, N. Y.

COMPLETE**C.O.D. — Cash****SET, \$5.00****or Check****NEW YORK MEAT SEIZURES.**

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended February 25, 1933, were as follows: Meat—Brooklyn, 124 lbs.; Manhattan, 2,029 lbs.; Queens, 8 lbs.; total,

2,161 lbs. Fish—Brooklyn, 295 lbs.; Manhattan, 80 lbs.; total, 375 lbs. Poultry—Manhattan, 20 lbs.

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**NEW SYSTEM**

Produces the finest meat loaves and roasts at lower cost and greater efficiency.
Two sizes:

36 loaves or roasts
60 loaves or roasts

Names of users and complete details on request.

PRICES
\$300 Small
325 Large
F.O.B. Factory

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♦ **OVEN** ♦

M. BRAND & SONS, Inc.
410 E. 49th St., N. Y. City

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BURLAP
STOCKINETTE
COTTON

E.S. HALSTED & CO., Inc.**64 PEARL ST. NEW YORK CITY**

Joseph Wahlman, Dept. Mgr.
(Formerly with Armour & Company)

Makers of Quality Bags Since 1876**"Only \$3 for all this?"**

You'll be surprised, too, when you see how much luxury and convenience you can enjoy at the Hotel Lexington for as little as \$3 a day.

And here's another fact that'll make your expense account beam with gratitude—it costs only \$1 a day more for two persons at the Lexington. A room which is \$3 for one, for instance, is only \$4 for two persons.

HOTEL LEXINGTON

In Grand Central Zone, Lexington Ave. at 48th Street
NEW YORK CITY
CHARLES E. ROCHESTER, General Manager

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium to good.....	\$ 4.65@ 4.85
Cows, common to medium.....	2.25@ 3.00
Bulls, common to medium.....	2.50@ 3.50

LIVE CALVES.

Vealers, good to choice.....	\$ 5.50@ 7.50
Vealers, medium.....	4.50@ 6.00

LIVE LAMBS.

Lambs, good to choice.....	\$ 6.50@ 6.75
Lambs, medium.....	5.75@ 6.25

LIVE HOGS.

Hogs, 160-180 lbs.....	@ \$4.25
Hogs, 220-250 lbs.....	3.25@ 3.40
Pigs.....	@ 8.25

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice....	\$ 5.50@ 5.75
---------------------------------------	---------------

DRESSED BEEF.

CITY DRESSED.	
Choice, native, heavy.....	@ 13
Choice, native, light.....	@ 12
Native, common to fair.....	@ 11

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	@ 13
Native choice yearlings, 440@600 lbs.....	@ 12
Good to choice heifers.....	@ 11
Good to choice cows.....	@ 10
Common to fair cows.....	@ 9
Fresh bologna bulls.....	@ 7

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@ 20	@ 22
No. 2 ribs.....	@ 18	@ 19
No. 3 ribs.....	@ 16	@ 17
No. 1 loins.....	@ 26	@ 28
No. 2 loins.....	@ 20	@ 22
No. 3 loins.....	@ 18	@ 19
No. 1 hinds and ribs.....	@ 16	@ 17
No. 2 hinds and ribs.....	@ 14	@ 15
No. 1 rounds.....	@ 11	@ 12
No. 2 rounds.....	@ 9	@ 10
No. 3 rounds.....	@ 8	@ 9
No. 1 chuck.....	@ 10	@ 11
No. 2 chuck.....	@ 9	@ 10
No. 3 chuck.....	@ 7	@ 8
Bolognas.....	@ 7	@ 8
Rolls, reg. 4@6 lbs. avg.....	@ 22	@ 23
Rolls, reg. 4@6 lbs. avg.....	@ 17	@ 18
Tenderloins, 4@6 lbs. avg.....	@ 50	@ 60
Tenderloins, 5@6 lbs. avg.....	@ 50	@ 60
Shoulder clods.....	@ 11	@ 12

DRESSED VEAL.

Good.....	@ 13
Medium.....	@ 12
Common.....	@ 10

DRESSED SHEEP AND LAMBS.

Lambs, choice.....	@ 13
Lambs, medium.....	@ 12
Sheep, good.....	@ 7
Sheep, medium.....	@ 5

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.....	8 1/2 @ 9
Pork tenderloins, fresh.....	@ 25
Pork tenderloins, frozen.....	@ 20
Shoulders, Western, 10@12 lbs. avg.....	6 1/2 @ 7
Butts, boneless, Western.....	8 1/2 @ 9
Butts, regular, Western.....	7 1/2 @ 8
Hams, Western, fresh, 10@12 lbs. avg.....	@ 10
Picnic hams, Western, fresh, 6@8 lbs. avg.....	@ 8
Pork trimmings, extra lean.....	@ 7
Pork trimmings, regular, 50% lean.....	@ 5
Spareribs.....	@ 7

SMOKED MEATS.

Hams, 8@12 lbs. avg.....	@ 12 1/2
Hams, 10@12 lbs. avg.....	@ 12
Hams, 12@14 lbs. avg.....	@ 12
Picnics, 4@6 lbs. avg.....	8 1/2 @ 9 1/2
Picnics, 6@8 lbs. avg.....	8 1/2 @ 9 1/2
Rollettes, 8@10 lbs. avg.....	@ 10
Beef tongue, light.....	@ 25
Beef tongue, heavy.....	@ 25
Bacon, boneless, Western.....	@ 13
Bacon, boneless, city.....	@ 13
City pickled bellies, 8@10 lbs. avg.....	@ 8

FANCY MEATS.

Fresh steer tongues, untrimmed.....	15c a pound
Fresh steer tongues, 1 c trim'd.....	30 a pound
Sweetbreads, beef.....	25c a pound
Sweetbreads, veal.....	60c a pair
Beef kidneys.....	10c a pound
Mutton kidneys.....	10c each
Livers, beef.....	25c a pound
Opticals.....	15c a pound
Beef hanging tenders.....	24c a pound
Lamb fries.....	10c a pair

BUTCHERS' FAT.

Shop fat.....	@ .15 per cwt.
Breast fat.....	@ .35 per cwt.
Edible suet.....	@ 1.00 per cwt.
Inedible suet.....	@ .50 per cwt.

GREEN CALFSKINS.

	5-9	9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	4	.55	.60	.85	.85
Prime No. 2 veals.....	3	.40	.45	.50	.50
Buttermilk No. 1.....	2	.30	.35	.40	...
Buttermilk No. 2.....	1	.20	.25	.30	...
Branded grubby.....	1	.10	.15	.20	.25
Number 3.....	1	.10	.15	.20	.25

BUTTER.

Creamery, extras (92 score).....	@ 19 1/4
Creamery, firsts (91 score).....	@ 19 1/4
Centralized (90 score).....	@ 19

EGGS.

(Mixed Colors.)

Special packs or selections from fresh receipts.....	15 1/2 @ 16
Standards.....	14 1/2 @ 15
Rehanded receipts.....	12 1/2 @ 12 1/4

LIVE POULTRY.

Fowls, colored, via truck and express....	@ 16 1/2
Chickens, colored.....	@ 16
Chickens, Leghorns.....	@ 14

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good.

Western, 60 to 65 lbs. to dozen, lb.....	@ 13
Western, 45 to 54 lbs. to dozen, lb.....	@ 13
Western, 45 to 47 lbs. to dozen, lb.....	@ 13
Western, 36 to 42 lbs. to dozen, lb.....	@ 12
Western, 30 to 35 lbs. to dozen, lb.....	@ 11
Western, 60 to 65 lbs. to dozen, lb.....	@ 17
Western, 45 to 54 lbs. to dozen, lb.....	@ 16
Western, 45 to 47 lbs. to dozen, lb.....	@ 16
Western, 36 to 42 lbs. to dozen, lb.....	@ 15
Western, 30 to 35 lbs. to dozen, lb.....	@ 14

Ducks—	
Virginia.....	@ 15
Western.....	@ 11

Squabs—	
White, ungraded, per lb.....	25 @ 35
Turkeys, nearby, No. 1:	
Young toms.....	@ 17
Young hens.....	@ 21

Fowls, frozen—dry pkd.—12 to box—prime to fcy.

Western, 60 to 65 lbs. per lb.....	@ 17
Western, 45 to 54 lbs. per lb.....	@ 17
Western, 45 to 47 lbs. per lb.....	@ 16

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Feb. 23, 1933:

	Feb. 17	18	20	21	22	23
Chicago.....	18	18 1/4	18 1/4	Holiday	18	
New York.....	19	19 1/4	19 1/4	Holiday	19 1/4	
Boston.....	19 1/4	19 1/4	19 1/4	20	Holiday	19 1/4
Phila.....	20	20	20 1/4	20 1/4	Holiday	20 1/4

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

	18 1/4	18	18 1/4	18 1/4	Holiday	18
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—
--	------------	------------	------------	----------------

Chicago.....	33,891	22,207	29,700	386,703
N. Y.....	60,430	59,608	65,555	589,056
Boston.....	21,507	14,843	16,454	165,385
Phila.....	25,271	20,717	19,585	201,215

Total 141,099 117,375 131,294 1,342,359 1,413,762

Cold storage movement (lbs.):

	In	Out	On hand	Same
	Feb. 23.	Feb. 23.	Feb. 24.	last year.
Chicago.....	19,656	75,601	4,469,906	3,148,668
New York.....	18,878	81,649	1,373,489	1,946,201
Boston.....	1,280	9,060	326,962	679,332
Phila.....	7,080	31,515	626,482	932,304
Total.....	46,894	198,151	6,796,839	6,726,503

FERTILIZER MATERIALS.
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlantic ports.....	@ 20.40
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York.....	@ 1.70
Blood, dried, 16% per unit.....	1.85 @ 1.90
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory.....	2.25 @ 2.30
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.....	1.70 @ 50c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd. Balt. & Norfolk.....	@ 23.50
Soda nitrate, per net ton.....	@ 23.50
in 200-lb. bags.....	@ 23.50
in 100-lb. bags.....	@ 23.50
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	1.70 @ 1.80
Tankage, unground, 9@10% ammonia.....	1.45 @ 1.50

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 13.00
Bone meal, raw, South American, 5 and 50 bags, per ton, c.i.f.....	@ 20.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 18% fat.....	@ 7.00
Potash.....	
Manure salt, 30% bulk, per ton....	@ 19.15
Kainit, 14% bulk, per ton.....	@ 9.70
Muriate in bags, per ton.....	@ 37.15
Sulphate in bags, per ton.....	@ 47.50

Dry Rendered Tankage.

50% unground.....	@ 33 1/2
60% unground.....	@ 37 1/2

BONES, HOOFS, AND HORNS.

Round shin bones, avg. 45 to 50 lbs., per 100 pieces.....	75.00 @ 85.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pieces.....	@ 60.00
Black or striped hoofs, per ton.....	45.00 @ 50.00
White hoofs, per ton.....	@ 60.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces.....	@ 75.00
Horns, according to grade.....	75.00 @ 200.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Feb. 25, 1933, with comparisons:

	Week ended Feb. 25.	Prev. week.	Cr. week 1932.
West. drsd. meats:			
Steers, carcasses.....	6,809 1/4	9,241	7,609 1/2
Cows, carcasses.....	637	801	670
Bulls, carcasses.....	185	124	214
Veals, carcasses.....	12,956	7,696	11,960
Lambs, carcasses.....	28,826	26,254	30,521
Mutton, carcasses.....	2,911	2,697	451
Beef cuts, lbs.....	489,128	476,575	503,695
Pork cuts, lbs.....	2,200,808	2,745,084	2,356,521
Local slaughters:			
Cattle.....	8,280	8,346	8,930
Calves.....	11,873	13,923	13,651
Hogs.....	44,407	53,241	52,629
Sheep.....	63,180	73,281	78,187

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Feb. 25, 1933:

	Week ended Feb. 25.	Prev. week.	Cr. week 1932.
West. drsd. meats:			
Steers, carcasses.....	2,416	2,628	2,658
Cows, carcasses.....	733	883	690
Bulls, carcasses.....	221	211	197
Veals, carcasses.....	1,467	591	1,846
Lambs, carcasses.....	12,825	11,098	13,540
Mutton, carcasses.....	817	1,045	825
Pork, lbs.....	686,726	654,476	656,175
Local slaughters:			
Cattle.....	1,890	2,155	1,862
Calves.....	2,889	3,045	2,178
Hogs.....	18,223	20,046	18,373
Sheep.....	6,134	7,120	7,021

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Feb. 25, 1933, with comparisons:

	Week ended Feb. 25.	Prev. week.	Cr. week 1932.
West. drsd. meats:			
Steers, carcasses.....	2,615	2,387	2,513
Cows, carcasses.....	1,529	1,406	1,651
Bulls, carcasses.....	25	45	61
Veals, carcasses.....	1,188	348	1,686
Lambs, carcasses.....	20,795	19,068	19,921
Mutton, carcasses.....	1,193	1,322	991
Pork, lbs.....	462,182	341,817	551,965

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Position Wanted

All-Around Sausagemaker

All-around sausagemaker, thoroughly competent, wants position as sausage foreman. Can make all kinds of sausage, meat loaves, specialties, etc. W-212, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Working Sausage Foreman

A-1 sausagemaker who understands curing of all meats, including fancy meats, is now available. Best references. Willing to go anywhere. Prefers West. THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago.

Plant Superintendent

20 years' practical general packinghouse operating experience, all departments, beef or pork. Can handle any size plant. Understands handling of labor and economical operation at low costs. Produce quality products and get results. Several years' experience as general plant superintendent. References. W-207, The National Provisioner, 407 S. Dearborn St., Chicago.

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Do you have trouble with your sausage and meat specialties? Cure? Seasoning? Shrinkage? Color? Smoking troubles? Keeping qualities? I can solve your difficulties for you. Write W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Men Wanted

Ham Boner

Good, steady job for intelligent ham boner who can fill in time boning beef. W-211, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Packing Plant

Will sell at sacrifice small packing plant in operation at Buffalo, N. Y., within block of stock yards. Fully equipped, including electric hog scraping outfit, etc. Brick building, 180-foot frontage. FS-210, The National Provisioner, 295 Madison Ave., New York City.

Equipment for Sale

Rendering Equipment

For sale, recessed filter presses, all sizes; lard rolls; Dopp jacketed kettles; hammer mills; disintegrators; melters; cookers; mixers; ice machines; boilers; pumps; etc. Send for latest bulletin. What machinery have you for sale? CONSOLIDATED PRODUCTS CO., INC. 14-19 Park Row, New York City

Air Stuffer

For sale, one 200-pound air stuffer in good condition, \$100 f.o.b. Columbus, Georgia. Immediate sale. Can be seen in operation. The Provision Co., Inc., Columbus, Georgia.

Equipment Wanted

Ham Boilers

Wanted, 100 No. BB 2 oval shaped Adelmann aluminum ham boilers. W-204, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Ham Moulds

Wanted, aluminum pear-shaped ham moulds. Can be slightly used. In reply, state condition, size and quantity. W-209, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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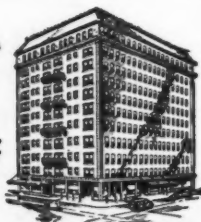
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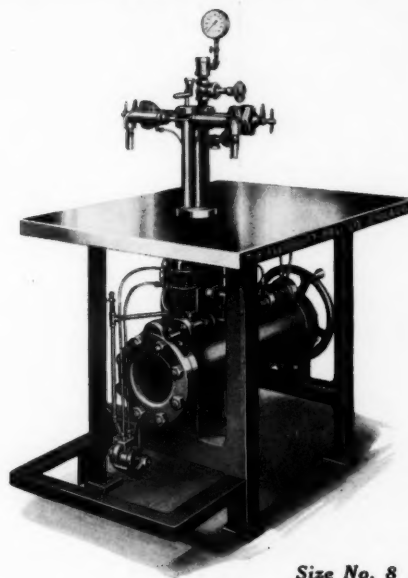
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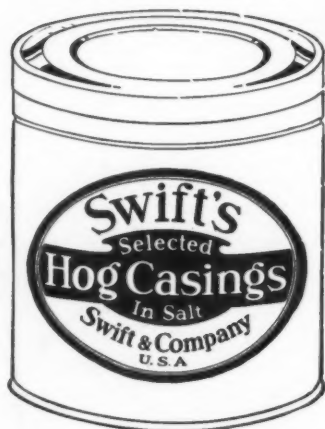
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At left: There's always uniform high quality in a bundle of Swift's Selected Hog Casings.

(Below) Packed in tin pails.



(Above) Packed in No. 1 cartons.

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